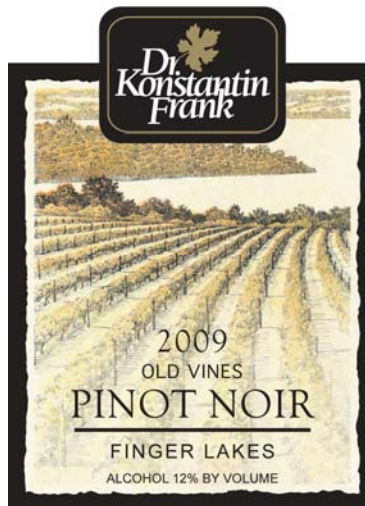


DR. FRANK'S VINIFERA WINE CELLARS

PINOT NOIR 2009



VINIFICATION:

The Pinot Noir was destemmed and crushed into small open-top fermenters. Multiple daily punch-downs as well as pump-overs assured a good extraction. The Pinot Noir was gently pressed and settled. The malolactic fermentation was completed in tanks, then the wine was put in barrels. The Pinot Noir was aged ten months in French oak barrels in the traditional Burgundy style. During the ageing (in oak) the wine was racked from the lees. Finally, the wine was blended, filtered and adjusted for bottling.

DESCRIPTION:

This wine shows all the classic attributes of Pinot Noir from an exceptionally ripe vintage: deep Burgundy color, cherry, plum, blackberry and vanilla aromas with cloves and forest floor undertones, impressive ripe tannins and a long clean finish. This Pinot Noir shows the potential that Pinot Noir holds in the Finger Lakes region. This wine will accompany your meat and game dishes with great harmony.

ANALYSIS:

Alcohol	12.5%
Acidity	0.56 g/100 ml
pH	3.62
Sugar	0%