

# SALMON RUN



## Salmon Run Pinot Noir 2014

*New York's most award-winning winery since 1962*

### Winery Background

*Dr. Konstantin Frank ignited the "Vinifera Revolution", a movement that forever changed the course of wine growing in the Finger Lakes and the United States. Dr. Frank's vision, knowledge and determination are credited with elevating the New York wine industry from a state of happy mediocrity to a level that today commands world attention. Located on Keuka lake in the Finger Lakes region, Dr. Konstantin Frank Wines features some of the oldest vinifera vines in the United States and continues to produce wines of distinction and quality.*

### Vinification

This wine is a blend of independently fermented parcels using open and potter fermenters to add complexity and achieve the right balance between the freshness, delicacy, fruit richness with spicy complexity and mouth feel.

### The Wine

Description: Medium intensity with cranberry, baking spices, red cherries, fig, followed by a hint of nutmeg and finished off slightly smoky.

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|--------------------|---|
| Style:             | Dry with velvety tannin.                                    |
| Body:              | Light to medium bodied                                      |
| Vintage Influence: | Good balance between fruit and herbaceous/spicy characters. |
| Cellaring:         | Drink now or cellar until 2018                              |
| Food Pairing:      | Grilled salmon, cobb salad, red duck curry, and paella      |
| Analysis:          | Alcohol: 12%, Acidity: 0.52g/100mL, pH: 3.8, Sugar: <0.2%   |

