# **Element Winery**

# **PINOT NOIR**



ORIGIN Finger Lakes

VINTAGE 2017 COLOR Red

WINE TYPE Still wine



### **TASTING NOTE**

The gravel soils in this site make all the difference in a wet year like 2017. This fruit came in in beautiful condition, with impressive concentration and structure. The wine was partially destemmed, fermented naturally, basket pressed and rested in tank before a gentle racking into our ancient oak puncheons where it spent 18 months rounding out its edges before being bottled unfiltered and unfined.

#### **PRODUCER**

Element Winery is a micro production winery founded in 2007 with a mission to create high quality wines that are distinctively Finger Lakes. With over 25 years of experience in the wine and hospitality industry, Master Sommelier and restaurateur, Christopher Bates is pushing the limits of expectations and expanding the definition of what is possible in the Finger Lakes. Working with grapes from different soils, sites, and growers, Element aims to create world-class wines that are wholly representative of the extreme climate and terroir.

#### RECOMMENDATION

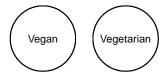
Roasted Chicken, duck, squab, and pork would all work brilliantly with the crisp structure of this wine.

ALCOHOL TOTAL ACIDITY PH
13% 6.2 g/l (Tartaric) 3.89

## **BLEND**

100% Pinot Noir

### **HIGHLIGHTS**



# **CERTIFICATIONS**

