



Pinot Noir

The lightest bodied and pigmented of the premium red table wines, characterized by light tannins and no residual sugar; one of the few classic reds that complements foods which also pair well with a robust white wine.

Pinot noir is the source of the great red Burgundies and it also serves as the basis for the blanc de noir Champagnes of France's Champagne district. This grape has a history of cultivation that far exceeds that of most of the other classic viniferas. The pigmented version – the wine upon which its superb reputation rests – is medium bodied, light orange-red in color, and suffused with a distinct cherry nose and taste. It goes well with a wider range of foods than the heavier-bodied reds (an Argentinean Malbec, or a typical Syrah, for example). Getting this finicky, thin-skinned grape to yield what can rank among the world's best red table wines is a daunting challenge. During off years, which tend to outnumber the good ones by at least three to one in northern Ohio, we use our crop to produce a pleasant, slightly sweet rosé. Alas, 2013 was definitely not one of those favorable years.