



#### **TECH DATA**

**Harvest Date:** September 8<sup>th</sup> 2008

**Brix:** 24.6

**Residual Sugar:** 0.05g/100mL

**Acid:** 0.64g/100mL

**pH:** 3.64

**Alcohol :** 14.4%

**Case Production:** 340

**Price:** \$42

#### **TASTING NOTES**

A full bodied Pinot Noir, the Saralee opens up boldly with aromas of dark fruit, candied plum, cola, and a hint of Dutch cocoa powder. The palate expresses a distinctive character indicative of black cherry, ripe plum, and anise. Well structured with firm tannins and bright acidity, this wine has lingering flavors of chocolate covered Bing cherries.