



McCall Wines, Pinot Noir 2016



Type of wine: Red Wine

Grape varieties: 100% Pinot Noir

Appellation: North Fork of Long Island

Age of vines: Grapes sourced from McCall's Corchaug Estate vineyard

Fermentation: Alcoholic fermentation

Tasting notes: Aromas and flavors of earthy red fruits like cherries and raspberries

Silky texture with smooth tannins

Mentions of 26 earthy notes on Vivino

Comments: McCall Wines is located on the North Fork of Long Island, New York. Their Pinot Noir is made from estate-grown grapes.

Presentation: 750ml bottle

Serving temperature: 13-16°C, slightly cooler than room temperature

Food Pairings: Pinot Noir's light to medium body and bright acidity make it very food-friendly. It pairs well with salmon, duck, mushroom dishes, and even some lighter red meat dishes.