

McCall

WINES

REGION

Our Family has been living in Cutchogue for five generations. We have been growing our grapes on Long Island's North Fork since 1997 in the hamlet of Cutchogue, where we have our family home. We planted knowing we were not going to see our grapes until the time was right to make a special wine. We weren't interested in putting our name on a bottle unless it was a true expression of our microclimate and soil. 2016 was the vintage we found to be our jumping off point.

A commitment to the preservation of local, wild and agricultural land and to our environment in a broader view is integral to our mission. We began partnering with the Peconic Land Trust to save our land and the historic homeland of the Corchaug tribe (250 acres in total) from a proposed development. We succeeded in that goal and sold the development rights of our land, guaranteeing that it will remain devoted to agriculture forever. The addition of our wind turbine in 2015 has provided our farm with clean, wind energy; enough that we can also supply clean power to the Long Island Power Association.

GRAPES

100% Pinot Noir. Barrel aged for 16 months in French Oak barrels. 25% of new Oak, medium toast.

WINEMAKER'S NOTES

Balancing dark cherry with nuanced aromas of strawberry and spice, this Pinot Noir was carefully hand harvested from our sustainable Vineyard. The vintage shows nice concentration of fruit with a touch of crisp tannin. Barrel aging in French oak contributes notes of vanilla and toast leading to a well structured, elegant finish.

