

BOE

BROOKLYN OENOLOGY
WINERY TASTING ROOM

2008 BROOKLYN OENOLOGY VIOGNIER

North Fork of Long Island

BOE Viognier exhibits an enticing nose is of ripe pear, crisp citrus, and white flowers, and the palate adds fresh melon, grapefruit, lime, and honeysuckle. It finishes clean, with notes of stone and rose.



First, grapes were crushed and the juice allowed a few hours of skin contact. Fermented in-tank at a cool temperature, then stirred on its lees in-tank for a few weeks to extract maximum aromas and enhance its prolonged finish. All winemaking was done in stainless steel. Rested until ready for release in 2010. The result is a complex wine, showing its terroir's influence on aromatics and structure while simultaneously maintaining the refreshing characteristics of this classic Rhone varietal.

2010 BROOKLYN OENOLOGY PINOT GRIS

Finger Lakes



BOE Pinot Gris is a small batch production, sold almost exclusively through our Tasting Room. Our Pinot Gris is a distinctive wine made in a classic Italian style. Through on-skin maceration the wine is imbued with a rich amber/copper color and complex flavors. This wine offers a rich experience, with a heady palate of pear, nuts, subtle baking spices, orange pith, orange lollypop, and earl grey tea, all changing in the glass as you drink it.

Grapes were de-stemmed and crushed, then fermented in an open-top bin with skins and seeds. After fermentation, the wine macerated on the skins for another four weeks before pressing. The wine was then transferred to two neutral oak barrels and a stainless steel barrel for maturation. The Pinot Gris was racked and returned to barrel twice to promote an even aging profile throughout the lot. Bottling occurred after 8 months in barrel.

2008 BROOKLYN OENOLOGY MOTLEY CRU

North Fork of Long Island

Truly a New York "cult" wine, Brooklyn Oenology's Motley Cru is inspired by the face of Brooklyn – complex, with fantastic variety! 40% Petit Verdot, 37% Cabernet Sauvignon, 18% Syrah, and 5% Merlot, each of the separate lots were fermented separately in stainless steel, then brought together in a combination of mostly French, and a few Hungarian Oak barrels for maturing. The end result is a silky, velvety red that exhibits a savory nose with hints of olive, and continues to a core of juicy cherry fruit and spice on the palate.



Round and soft with great acidity and fine tannins, it is very much a Rhone-like wine, with a medium body and the texture of a robust Pinot Noir. Petit Verdot provides a robust structure, an inky purple color, and powerful blackberry and black pepper notes, forming the foundation this complex wine. Cabernet Sauvignon lends red-fruited body, Syrah provides finessed spice, and Merlot rounds and softens the palate.

2009 SPARKLING POINTE CUVÉE CARNAVAL

North Fork of Long Island



This third release of our Non-Vintage Carnaval is once again a sweeter style wine with a nose of ripe pear, berry, and hints of orange blossom. A blend of 38% Pinot Noir and 62% Chardonnay, the palate features a refreshing sweetness balanced by bright acidity. A lingering finish of honeysuckle, red apple and floral notes rounds out this festive cuvee. Two years production from harvest to bottling.