



## CARNEROS PINOT NOIR

VINTAGE: 2017

APPELLATION: CARNEROS

COMPOSITION: 100% PINOT NOIR

**WINEMAKING:** THE FRUIT WAS DE-STEMMED DIRECTLY INTO 1 TON OPEN TOP FERMENTERS AND PUNCHED CAP FERMENTED BY HAND. FROM THERE IT WAS PRESSED INTO BARRELS FOR FINISHING AND 15 MONTHS OF AGING ON THE ORIGINAL LEES. THIS WINE WAS STIRRED OCCASIONALLY IN THE EARLY MONTHS TO ADD TO THE RICHNESS AND COMPLEXITY.

**TASTING NOTES:** SCENTS OF ROSES, RICH RED FRUITS AND NOTES OF SPICE MINGLE IN A SEDUCTIVE MANOR AS ONLY PINOT NOIR CAN. THIS FULL BODIED WINE HAS A COMPLEX CORE OF FRUIT WITH A BALANCE THAT KEEPS IT BRIGHT. SUITED TO MANY FOOD TYPES. ELEGANT WITHOUT EXCESSIVE WEIGHT. WELL STRUCTURED IN A WAY THAT CHARMS AND DOESN'T YIELD. IT IS TRULY A NATURAL PINOT IN STYLE AND COLOR. THIS HAS A BURGUNDY LIKE AGING POTENTIAL, ENJOY.

PRODUCTION LESS THAN 100 CASES

ALC.: 14.9%

TA: 0.56%

pH: 3.68

RS 0.14% (VERY DRY)

