



2018 PINOT NOIR CARNEROS

Composition: 100% Pinot Noir

Winemaking:

The fruit was de-stemmed directly into one ton open top fermenters and punched cap fermented by hand. From there it was pressed into barrels for finishing and 16 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:

Straight forward aromas of cherries and blueberries with notes of spice. Silky texture up front, supple, rich yet balanced with ample acidity and structure. Cherry and plum flavors with hints of rhubarb. Subtle warm French oak adds a supporting subtext in a seductive manor as only Pinot Noir can. It is bright, suited to many food types. Elegant without excessive weight. It is truly a natural Pinot Noir in style and color with a Burgundy-like complexity.

Production: less than 150 cases

ALC: 14.4% TA: 0.55

pH: 3.69 RS: 0.06

Mitch Cosentino, Winemaker

