



## 2019 PINOT NOIR CARNEROS

Appellation: 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:

Spice box aromas with cherries, pomegranate, and rhubarb. Structure with balance up front, complex and focused with ample acidity. Cherry and briary fruit with a broad range of spices and hints of rhubarb. French oak aging adds a supporting subtext in a manor as only Pinot Noir can. It is bright and suited to many food types. Elegant without excessive weight. It is a natural Pinot Noir in style and color with a Burgundy-like complexity.

Production: less than 150 cases

Alc.: 14.4%

TA.: 0.6%

pH: 3.65

RS.: 0.06

Mitch Cosentino, Winemaker

