

# BREAD & BUTTER

N A P A - C A L I F O R N I A

## 2015 Pinot Noir

Bread & Butter sources our fruit from two vineyards. The first is located just four miles from the winery in the Carneros AVA. What used to be rolling pastures is now one of the most renowned growing regions for Chardonnay and Pinot Noir in California. Located just east of downtown Napa, the fertile and complex soils of the valley are cooled by the maritime influences of the San Francisco Bay, producing big bold flavors. We also bring up fruit from our Mission Ranch Vineyard in the Arroyo Seco AVA of Monterey County. These grapes have tropical and floral notes with hints of minerality that add layers of complexity and beauty to the big bold flavors of Carneros. Together they combine into wines that are both classic and memorable.

### 2015 Pinot Noir Winemaker's Notes

Eyes: A strong, brick red

Nose: This Pinot Noir is all about that juicy red fruit. Think cherries and raspberries with a touch of cassis. Delicate hints of cedar, smoke, and bay leaf cut the sweetness of the fruit, creating a nicely balanced bouquet.

Mouth: That luscious fruit bouquet continues onto the palate, where it's joined by soft flavors of wood and cured meat, like bacon. With a long and beautifully smooth finish, this Pinot will melt in your mouth.

Pairings: When this Pinot Noir was first introduced to Spice, it was love at first sight. This Pinot pairs lovingly with flavor-rich dishes like barbeque, salmon, quail, and lamb.

Butter: 100% Malolactic Fermentation

Comp: 100% Pinot Noir

Alcohol: 13.66%

TA: 4.5 g/L

pH: 3.8

