

APPELLATION

California

STYLE

Aromas of cherry, strawberry and toasty oak overwhelm the bouquet. Dark cherry and chocolate flavors fill the mouth with a rich intensity. The palate of the wine is plush and subtle but with a firm texture and finish.

BLEND

100% Pinot Noir

WINEMAKING

Our Pinot Noir grapes are harvested early in the morning to capture the fresh fruit snap so typical of Pinot Noir. The grapes were crushed, chilled and allowed to soak for 48 hours at 45°F before introducing natural yeasts. Fermentation typically lasts 10-14 days, after which the young wine is gently pressed from the skins and transferred into barrel. We age the Pinot Noir from between 6 and 9 months prior to bottling in order for the wine to integrate and develop the complexity so typical of Pinot Noir.

SOURCING

Premium cool-climate wine growing regions throughout the state, with the core of the blend sourced from Monterey County.

TECHNICAL DATA

Cooperage Treatment: New French oak for 8 months. (15% New)

Alc/Vol: 13.5 %

TA: 5.8 g/L

pH: 3.60



JOSEPH CARR
FOUNDER



WAYNE DONALDSON
WINEMAKER

