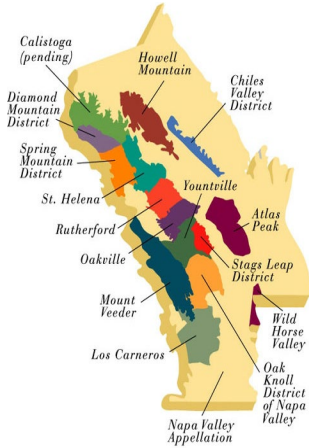




Heavyweight Pinot Noir



Varietal: 100% Pinot Noir

Total Acidity: gr/Lt

Production: cs

Appellation: Sonoma - Monterey

Residual Sugar: 0.61

Alcohol %: 13

T.A: 0.59

Soil:

Ph: 3.56



Tasting Notes: Ripe fruit flavors dominate this full-bodied but soft-textured wine as it goes from mulled cherry aromas to baked blueberry flavors wrapped in mild tannins and barely a trace of acidity.

Aging: Stainless steel fermentation, 9 day punch down, 90% barrel aged in French and American oak

Food Pairing: Charcuterie and Cheese Platters, Poultry or Rabbit, Salmon and lobster.

Accolades

2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com