



Forrest Ville Pinot Noir

Varietal: 85% Pinot Noir 5% Petite Syrah 5% other varietals

Elevation:

Practice:

Dry Extract: gr / liter

Appellation: California

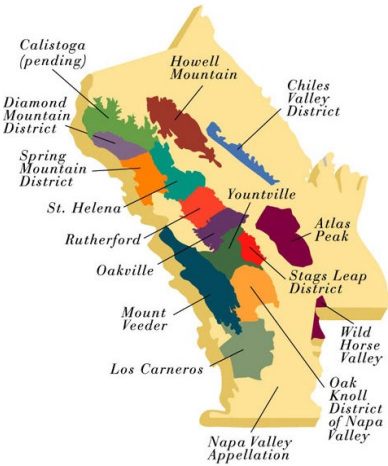
Production: cs

Alcohol %: 12.5

Residual Sugar: 4 – 8 gr / liter

Acidity 5.5 gr / liter

ph: 3.5



Tasting Notes: Possess a deep plum color, with bright ruby edges. Rich yet medium-bodied, offering an exciting bouquet of berry, oak, earth and spice notes, with bold streaks of blueberry, raspberry, mocha and floral flavors. Finishes with an aftertaste of fresh licorice and cherries.

Aging: Partially barrel fermented in one- and two-year French oak barrels

Food Pairing: Pair this Pinot Noir with mushroom dishes and grilled salmon.

Accolades

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