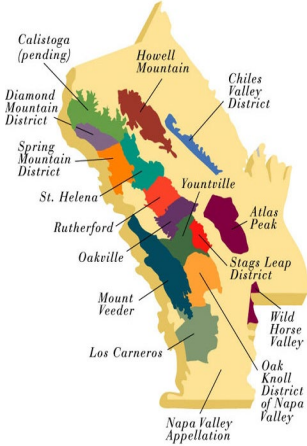




Rancho Sisquoc Pinot Noir



Varietal: 100% Pinot Noir

Appellation: Santa Maria Valley (Santa Barbara County)

Alcohol %: 14.3

Ph: 3.53 gr/ltr

Production: 1290 cs

Total Acidity: 6.7 gr/ltr

Tasting Notes: The light, brick red color along with red berries and spice on the nose are signatures of Pinot Noir. The palate brings a harmonious complexity of strawberry, mulberry, and rhubarb that co-mingle with notes of cedar, dried herbs, and spice. The smooth finish features light and round tannins that give just enough weight to carry the delicate flavors.

Aging: Barrel aged for 18 months French Oak, 30% New Oak.

Food Pairing: Enjoy with grilled Pork Chop, Seared Salmon and Roasted Chicken.



Accolades

2017 90pts Wine Spectator

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

www.classicowines.com