



# Dutton Estate Karmen Isabella



**Varietal:** 100% Pinot Noir

**Elevation:**

**Practice:**

**Dry Extract:**

**Appellation:** Russian River Valley

**Production:** 1140 cases

**Alcohol:** 14.1%

**Acidity:**

**Residual Sugar:**

**pH Level:** 3.49



## **Tasting Notes:**

Aromas of a bright spring floral garden rushes through the nose with every hardy smell into the glass. Red cherry, raspberry and Santa Rosa plum are among the flavors that fill your mouth which is what you would expect from a Russian River Pinot Noir. The soft and silky tannins are long and lingering holding your attention until you pick up the feel of just enough acidity to provide balance and structure giving the pinot great body.

## **Aging:**

Aged 10 months in French oak barrels. 34% new French

## **Winemaking:**

De-stemmed, cold soaked, open top fermentation, three punch downs daily, 100 % malolactic Fermentation.

## **Food Pairing:**

Poultry, Quail, Duck, Lamb, Dirty Rice

## **Accolades:**

2015 Wine Enthusiast – 90 pts

2015 Planet Grape – 92 pts