



# Julia James

## Pinot Noir



**Varietal:** 100% Pinot Noir

**Elevation:** 500-600 m

**Practice:** No use of harmful chemicals or pesticides.

**Dry Extract:**

**Appellation:** Santa Lucia Highlands, Russian River Valley, & Monterey County - California, USA

**Production:** 8,000 cases

**Alcohol** 13.5%

**Acidity:** 5.6 g/L

**Residual Sugar:** 1.5 g/L

**pH Level:** 3.59



### Tasting Notes:

Julia James Pinot Noir stands apart in balance, structure, and elegance. Fresh, lively, and easy to enjoy with delightful aromas of raspberry, flora, and baking spices. Medium-bodied with bright acidity that showcases notes of cherry, vanilla, and well-integrated oak. The lingering finish incorporates harmonious berry and earth flavors.

### Aging:

Carefully machine harvested throughout September during the cooler night and morning hours. A light filtration leads to 3 months spent in used American & French oak barrels.

### Winemaking:

After destemming, the grapes were gently pressed and cold-soaked for several days prior to fermentation. 50% of the wine was crafted in open-top fermenters, which add a richer color and softer tannins. The other 50% underwent malolactic fermentation in stainless steel tanks, to increase concentration and preserve delicate aromas.

### Food Pairing:

Ideal food pairings include savory pork dishes, hearty salmon preparations, and grilled vegetables.

### Accolades:

2017 Wine Enthusiast – 89 pts Best Buy

2015 Forbes “Best Red Wines Under \$20”