



Pinot Noir

Russian River



Varietal: 100% Pinot Noir

Elevation:

Practice:

Dry Extract:

Appellation: Russian River Valley

Production:

Alcohol: 14.1%

Acidity:

Residual Sugar:

pH Level: 3.56



Tasting Notes:

Aromas of black cherry, allspice, black currant and loam are followed by flavors of wild raspberries, dark berries and a crushed rock minerality. The dense entry is followed by a sweet and juicy mouth feel, supported by acidity, silky tannins and a subtle earthy finish.

Aging:

5% aged in concrete tanks for 10 months

Winemaking:

76% Stainless Steel open tops / 6% Concrete open tops / 18% Wood open tops / 8% Whole Cluster

Food Pairing:

Accolades:

2016 Robert Parker – 91 pts

2016 Wine Enthusiast – 91 pts

2016 Wine Advocate – 91 pts