

## **PINOT NOIR**



This top value Pinot Noir is a selection of grapes mostly from the cool coastal regions of California's North Coast around Sonoma and Mendocino and some fruit from Monterrey and Carneros. Medium bodied with flavors and aromas of pomegranate and dried cranberry with a hint of allspice and acidity on the finish.

VINTAGE: 2023

VARIETAL: Pinot Noir

COUNTRY: USA

REGION: Sourced from vineyards in Mendocino, Sonoma and

Clarksburg counties

ALCOHOL: 13%

SOIL: Deeply and highly weathered sandstone and shale rocks of an unamed cretaceous formation

WINEMAKING: Vinification in small open-top fermenters followed by 10 months of aging in French oak, 15% of which was new.

FOOD PAIRING: Nice on its own or just about any foods from roasted poultry to beef Bourguignon.

TASTING NOTES: Who can resist a delicious California pinot noir under \$20? They're hard to find, but this one offers classic pinot flavors of black cherry and spice with a nice velvety texture. Recommend opening it (and perhaps decanting) about an hour before drinking.