

Fairfax

WINE COMPANY

PINOT NOIR



For its pinot noir, Fairfax Wine Co. sources grapes from the cool coastal regions of California: Mendocino and Sonoma are close enough to the ocean to be cooled by Pacific breezes yet protected from the full wrath of its winds. In Monterey, ocean and fog influenced coastal vineyards produce wines with crisp acidity and fine varietal character. And Carneros brings restrained richness to the final blend.

VINTAGE: 2024

VARIETAL: Pinot Noir

COUNTRY: USA

REGION: North Coast, California, USA

ALCOHOL: 13.00%

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

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

FOOD PAIRING: Pairs best with poultry (duck, chicken, turkey), pork, lamb, salmon, earthy dishes like mushroom risotto, and even pizza.

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. I recommend opening it (and perhaps decanting) about an hour before drinking.