



2018 Pinot Noir Monterey



APPELLATION

Monterey

Monterey Vineyards are primarily influenced by the cooling air of the Monterey Bay, which creates one of the longest growing seasons in California. Budbreak in Monterey typically starts two weeks earlier than other vineyards in California, but, due to the cool growing conditions, harvest begins two weeks later than other California appellations. The longer time on the vine allows the grapes to develop intense, concentrated flavors true to classic Pinot Noir.

WINE ANALYSIS

Total Acid	5.04 g/l	Varietal	100% Pinot Noir
RS	0.4 g/l	Appellation	Monterey County
pH	3.68	Aging Process	11 Months French Oak, 25% New Barrels
Finished Alcohol	13.8%		

APPELLATION DETAIL

Monterey



TASTING NOTES

Our winemaker hand-picks prestigious, cool climate vineyards from throughout Monterey to craft this fruit forward wine. The Monterey vineyards truly shine through with notes of blackberry and bright cherry that lead into rich flavors of dark chocolate, pepper spice and plum. The lovely balance of fruit and savory tones lead to a long, mouthwatering finish.

We recommend enhancing the lovely fruit notes in this wine by pairing it with pork loin in cherry sauce. Or, if you are looking for an easy and delicious weeknight idea, try pairing with a BLT with fresh heirloom tomatoes.

ACCOLADES

Silver - Monterey International Wine Competition, 2021