

This Pinot Noir has a vibrant, medium garnet color with medium viscosity evidenced by slow falling legs. The aromas are black and rainier cherries with slight earth and black pepper notes. The palate is full with ripe cranberry, sweet and sour cherry flavors and is wrapped in exotic spice flavors such as star anise and cinnamon and fold into a blanket of integrated French oak, vanilla finish.

The grapes for this wine are sourced in Monterey near King City and on the West side foothills of the lower Santa Lucia Highlands Range (a bit South of Santa Lucia Highlands proper). The blend is comprised of Clones 115, 2A and Pommard 4. Each clone is harvested and fermented separately to achieve the best expression of each and then used in the final blend. We perform a 72 hour cold soak to the grapes prior to inoculating. The wine ferments over 7 - 10 days and we cold soak on the back-end too, from 24-72 hours depending on the vintage (2013 was 36 hours for those keeping score at home). After determining the wine is dry, we drain the tank and press gently and then rack the wine directly into the oak for completion of ML (Malo-Lactic fermentation) and aging for at least 9 months. We tend to not rack, because we like our Pinot Noir to ride the wave between oxidation and reduction.



**FOOD PAIRINGS** ▼

This wine pairs well with duck confit over an arugula salad with toasted pine nuts and shaved fennel dusted with black pepper. It's nice with a baked goat cheese tart in a scratch made crust with sundried tomato paste.

**ANALYSIS** ▼

Varietal Composition:...100% Pinot Noir  
 Appellation:..... Monterey  
 Winemakers:..... Richard Bruno & Chris Condos  
 Alcohol:..... 13.9%  
 TA:.....6.0g/L  
 pH:.....3.65  
 Aging:..... 9 months in 2 year old French Oak aged Sur Lies  
 Production:.....4,200 cases

available in 750mL bottles and 19.5L Stainless Steel kegs