

# VINUM CELLARS

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## SIERRA DEL MAR VINEYARD 2020 PINOT NOIR, California

**Vineyard and Winemaking Facts:** The grapes for this wine come from the Clarksburg Delta area near Sacramento known for its cool afternoon breezes from the San Francisco Bay which moderate the warm days allowing for ample sun light into the canopy by day and a cooling off period well before sundown. We pick the grapes when very ripe, fully developed and in the morning when the vineyard is cool and the grapes are cold. This makes it a little challenging to sort them at 7am on the crush pad, but worth the effort. After destemming the grapes into tank we do a 48 hour cold soak to ensure ample skin contact as our goal is a 6 day fermentation and extended maceration to 9-10 days total skin time. After primary fermentation and maceration is complete, we drain the tank and press the remaining skins and combine both free run and press fractions. At this stage we encourage malo-lactic fermentation in oak so as to integrate early with lactones which stabilize color and marry spice and vanilla flavors. The wine then matured on oak for 9 months without racking until bottling.

**Tasting Notes:** Medium garnet color with pretty ripe cherry and leathery notes with classic Pinot Noir aromatics such as sour cherry and crushed pomegranate. The palate is balanced with ample acidity and soft edges, creamy vanilla and French oak flavors which envelope the silky cherries elegantly. This accessible little Pinot then coats the tongue with smooth crushed, ripe raspberry flavors and textures and finishes dry again with ripe bing cherry and subtle clove notes.

**Food Pairings:** I love drinking Pinot Noir on its own as it is a very complex and sexy glass of wine. But if you must this wine pairs well with roasted duck breast and served with sautéed cherry and mushroom glaze. It will stand up to a filet mignon with Demi glaze sauce and haricot verts. It also works well with duck confit and cassoulet as well.

Varietal Composition... 100% Pinot Noir  
Appellation..... California  
Winemakers..... Richard Bruno & Chris Condos  
Alcohol..... 13.5%  
Barrel Aging .....30% 2 year and 70% neutral French Oak for 9 months  
TA..... 6.10g/L  
pH..... 3.67  
Production..... 659 cases

