SPRING STREET 2017 Pinot Noir, Monterey

The color of this Burgundian inspired fine Pinot Noir is medium garnet and aged in 2 year old French Oak barrels for 18 months on its natural lees with no racking.

The aromas of this wine are of ripe blackcherry with some leather and earth notes in the backdrop. The ripe cherry is sappy and rich on the palate and the wine finishes with an elegant silky texture best described as supple and combines well with the strawberry, raspberry coulis and a suggestion of spicy clove and cinnamon.

This wine is from a single vineyard (Arroyo Loma) Pinot Noir grown by veteran Central Coast grape grower Steve McIntyre and is comprised of three Dijon Clones: 115, 667 and Pomard 4. The vineyard is sustainable and farmed organically, but not certified. This wine was fermented in opentop fermenters and received a 72 hour cold soak period followed by gentle 30 minute pump-overs, three times daily. The wine was finished in 2 year old Francois Frerre burgundy barrels for a period of 18 months.

TASTING NOTES

My favorite accompaniment to Pinot Noir is roasted Duck Breast cooked medium rare and served with French lentils. It works well with a classic Toulouse Style French Cassoulet with a whole duck leg confit cooked in its own bowl with cannellini beans, pork shoulder and finished topped with bread crumbs prior to 2 hours in the oven. On the lighter side it's nice with seared tuna, sushi nigiri (especially Unagi) and pairs well with Impossible Burgers. But the best way to enjoy a fine Pinot Noir is on a Friday night with good friends and lots of laughter.

TECHNICAL NOTES

Varietal Composition:	100% Pinot Noir
Appellation:	Monterey
Winemaker:	Richard Bruno
Alcohol:	13.5%
TA:	5.90g/L
pH:	3.65
RS:	0.13g/L (dry)
Aging:	Barrel aged in 2 year old French oak for 9 months
Production:	625 cases

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