2013 Vinum Cellars **PINOT NOIR** Monterey

This elegant Pinot Noir is a vibrant garnet color and has burgundian aromas from sweet cherry to spice such as aromas of clove and sandalwood. On the palate, this wine is very supple and generous with ripe cherries and cherry pie flavors with subtle vanilla and toasted oak texturing and flavors. The wine finishes complete with balanced acidity and extracted fruit notes highlighting cherries but also incorporating earthy notes from both terroir and clonal selection which includes Pommard clone 4.

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 is an outstanding Pinot Noir that drinks best on its own or with exotic cheese platters including Morbier, aged white Cheddar, Stilton and/or a log of goat cheese; and don't forget the roasted nuts and quince paste. The dishes that work best with this wine are seared Ahi Tuna or Tuna Poke, roasted duck breast and lamb chops with a chick pea pancake.

ANALYSIS ▼

Varietal Composition:	100% Pinot Noir
Appellation:	Monterey
Winemakers:	Richard Bruno & Chris Condos
Alcohol:	14.0%
TA:	6.0g/L
pH:	3.64
Aging:	9 months in 2 year old French Oak aged Sur Lies
Production:	8,000 cases