

# VINUM CELLARS 2015 PINOT NOIR Monterey

This medium garnet colored Monterey Pinot Noir is grown in the heart of the Central Coast near King City. The aromas show ripe crushed raspberry fruit and integrated vanilla notes while the palate leads with ripe and dried black cherry flavors. On the palate the acid levels are balanced with the fruit and oak levels and make for a pleasing stand alone wine and a welcome companion to many fine meals. The finish is silky and balanced with raspberry, plum, cinnamon, toffee and cardamom.

This wine is 100% Pinot Noir as it is every year - we believe in preserving the varietal character above all and feel that adding small amounts of other varietals in order to boost the color does the resultant wine (and California Pinot Noir in general) a disservice.

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 wild mushroom risotto and shaved Reggiano with or without truffle oil. It's a natural with duck breast, cassoulet or brick oven chicken. And it will pair nicely with a peppercorn encrusted petit filet mignon seared rare and served on a rich demi glaze sauce. Earthy greens work well such as mustard, collard and beet greens as well as kale.

## ANALYSIS ▼

Varietal Composition:....100% Pinot Noir  
Appellation:..... Monterey  
Winemakers:..... Richard Bruno & Chris Condos  
Alcohol:..... 13.5%  
TA:.....5.95g/L  
pH:.....3.65  
Aging:..... 9 months in 2 year old French Oak  
Production:.....6,800 cases

available in 750mL bottles and 19.5L Stainless Steel kegs