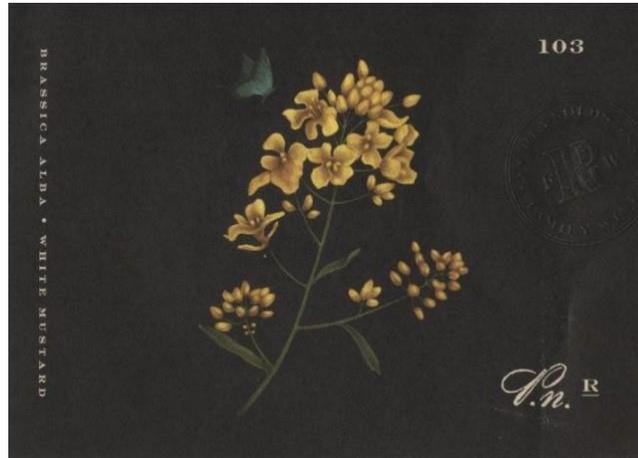




2017 Pinot Noir, Los Carneros

Appellation: Los Carneros
Vineyard: The Corotto Vineyard
Varietal: 100% Pinot Noir
Fermentation: 20% Barrel Fermented with 60 days of skin contact in New French Oak.
80% Tank Fermented with 30 days of skin contact.



Cooperage: Aged 10 months in 30% New French Oak, 40% Neutral Oak., and 1 year in 30% used French Oak.

Alcohol: 14.5%

Production: 400 cases

Tasting Note: Soft, warm aromas of anise and clove give way to elegant flavors of stewed cranberry, black tea, pomegranate and baking spices.

Food Pairing: Pair this wine up with anything pork, a smoked tenderloin perhaps or a grilled double cut chop .

Drink American