

**VINTAGE: 2017** 

Appellation: Carneros

VARIETAL COMPOSITION:

100% Pinot Noir

## WINEMAKER COMMENTS:

Punched cap fermented by hand in one ton lots to finish and then racked into French oak barrels where it was aged for 16 months.

Cola berries and black cherry with a red rose floral note and river stones aromatics. Spicy with expansive red fruits on entry that reveals pomegranate and cherries. It is followed by a muscular structure through to the finish. It is well centered and powerful, bright and balanced.

WINEMAKERS: PAUL SCOTTO, MITCH COSENTINO

ALCOHOL: 14.5% PH: 3.66

RS: 0.11% TA: 6.4 G/L

PRODUCTION: 147 CASES, 12 PACKS

SRP: \$35.00

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