

Butternut



Pinot Noir

VINTAGE: 2018

ALCOHOL: 13.9%

APPELLATION: California

pH: 3.69

TA: 5.46 g/L

GRAPES

Pinot Noir grapes grown in the Napa Valley, Monterey and Sonoma appellations, as well as within the sub-appellations of the Sonoma Coast and Santa Lucia Highlands.

FERMENTATION

Temperature controlled fermentation to obtain better color and tannin extraction

AGING

Neutral and new French oak

AROMATICS

Vanilla and cassis rounded out by a hint of menthol

PALATE

An array of red and dark berries are met with a medium-bodied, silky finish

FOOD PAIRING

Grilled Salmon, Roasted Chicken with Seasonal Vegetables, or a hearty Beef Stew

Nutritional Info. Available Upon Request