

# Butternut

Butter Yourself Up



Nutritional Info. Available Upon Request

## Pinot Noir

VINTAGE: 2020

ALCOHOL: 14.5%

APPELLATION: California

pH: 3.74

TA: 5.93 g/L

### GRAPES

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100% Pinot Noir

### FERMENTATION

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D254 & RC212 yeast  
Stainless steel fermentation  
14 days on skins

### AGING

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Aged 6 months in stainless steel, then on 20% new French and American oak.

### AROMATICS

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Notes of bright cherry, raspberry, and blackberry with undertones of clove, vanilla, and cigar box

### PALATE

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Hints of cherry and blackberry dance on the palate, blending with silky, lush notes of vanilla and toffee and drying tannins of baking spices and cigar box. Light to medium body with a nice linear acidity carrying to the finish.

### FOOD PAIRING

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Tomato-based pasta dishes, charcuterie, peppery salamis, or chocolate-covered strawberries