

## Pinot Noir California 2014



A long, warm and dry growing season in the Central Valley fully ripened the Pinot Noir grapes, leading to beautiful balance and concentrated flavors. This wine has a brilliant garnet color with supple body, bright red cherry nose with cherry blossom top notes and a hint of exotic spices like cardamom and star anise. Smooth entry with even texture through to the finish with red cherry and pomegranate flavors.

Pinot Noir is well-suited to pair with poultry, beef, fish, ham, lamb and pork. It will play well with creamy sauces, spicy seasonings and may just be one of the world's most versatile food wines.

Alc. 14.3

TA 5.39

Ph 3.63

RS 0.10

Varietal: 96% Pinot Noir, 4% Syrah