

2015 Lodi City Winery Pinot Noir - Lodi

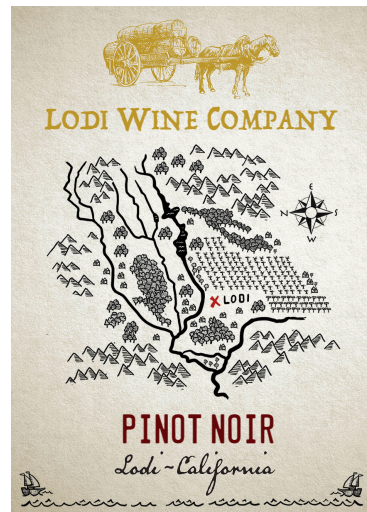
Lodi City Winery Pinot Noir is a traditional wine that is dedicated to seven generations of a family's commitment to California's fertile agricultural backbone. The vineyards that produced the fruit for this wine benefit from the deep and rich soils that make-up the Lodi Appellation. The fruit matures in warm sunny days and cool nights as a result of gentle breezes coming from the San Francisco Bay and the Delta waterways. The fruit is cultivated to have a balance between fruit character and structure. The fruit was harvested at the peak of flavor and crushed and fermented in stainless steel vessels. The wine was then aged in experienced barrels and allowed to age for twelve months. The blend was then created and prepared for bottling.

Technical Notes:

- **Alcohol: 13.5%**
- **Harvest Dates: Sept. 4th to Sept. 18th**
- **Total Acidity: 5.2 g/L**
- **pH: 3.58**
- **Residual Sugar: 3.5 g/L**

Composition:

- **95% Pinot Noir**
- **5% Alicante Bouschet**



This wine has bright red color with aromas of raspberry and blackberry bramble, mixed with vanilla bean, mint, and clove. The wine begins with crisp acidity and flavors of raspberry, strawberry and cranberry. The medium body gives way to spicier notes of fresh sage, and dried thyme and coriander. The complex of fruit and spices lend themselves nicely if served with roasted duck with Provincial herbs, seared Ahi tuna with toasted sesame seeds with avocado and soy sauce, or pork medallion with a cherry compote glaze.