

Butternut



Pinot Noir

VINTAGE: 2021

ALCOHOL: 13.5%

APPELLATION: California

pH: 3.43

TA: 6.37 g/L

GRAPES

99% Pinot Noir & 1% Valdiguié

FERMENTATION

D254 & RC212 yeast
Stainless steel fermentation
14 days on skins

AGING

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

AROMATICS

Bountiful aromas of black cherry and raspberry with notes of violets and warm spice lift from the glass.

PALATE

Echoing the aromas of cherry and raspberry with medium-bodied richness and silky tannins. Then leading into a smooth, lush mid-palate of sweet clove and coconut mixed with warm spices lingering on the finish.

FOOD PAIRING

Pork Tacos, Veggie-Lovers Pizza, Portobello Burgers, or for dessert, Chocolate Mousse

Nutritional Info. Available Upon Request