



PINOT NOIR

v. 2017

THE STORY

Storing, aging and transferring wine in oak barrels impart both flavors from the wood as well as improves the body and structure of the wine. This also contributes to the beauty and color of a wine stained belt around the barrel and adds to the overall aesthetics of a nurtured and exceptional wine.

TASTING NOTES

Scents of rose petal and forest floor are followed by flavors of subtle spiced oak and raspberry. The wine is supported by bright acids and integrated tannins to leave the palate refreshed and wanting more.

FERMENTATION & AGING

The grapes are fermented in stainless steel at low temperatures and gently pressed on completion. After the completion of malo-lactic fermentation, the wine is aged with tight grain French oak for a maximum of 8 months.

TECH DATA

Alcohol: 13.6% | pH: 3.48 | Total Acidity: 5.9g/L

