



## Pinot Noir

v. 2017

### ABOUT THE BRAND

For generations, these vines have stood up to the sun and rain, each year producing grapes that capture the essence of the soil surrounding them. Their mature nature allows them to withstand drought, ripen more evenly, and have more intense, concentrated flavors. Our family has farmed these grapes for five generations and we are honored to think of them as part of the family.

### TASTING NOTES

Freshness is apparent on the nose: plums and cherries are ripe. The light and airy palate is floral, with earth-laden roses and cinnamon cranberry. Acidity is well balanced and it finishes tart and clean.

### FERMENTATION & AGING

The grapes are fermented in stainless steel at low temperatures to maintain the delicate Pinot Noir fruit, then gently pressed upon completion of fermentation for balance and to maintain a soft structure. After completion of malo-lactic fermentation, the wine is aged on medium French oak for 10 months.

### TECH DATA

Alcohol: 13.7% | pH: 3.52 | Total Acidity: 5.8g/L



# OLD SOUL