

2018 RUSSIAN RIVER PINOT NOIR

THE VINTAGE

Winter months were very dry with unseasonably warm weather in the early part of the season. By mid-February rains; nearly doubling the total rainfall. Rain continued along with warm days into budbreak. Flowering was during ideal conditions in June. Below average temperatures extended bloom creating highly desirable millerandage (“hens and chicks”) clusters. Harvest started in mid-late August under ideal conditions with moderate, consistent temperatures. Vintage highlights include site specificity and elegance, while displaying concentration and balance. All harvest was completed prior to the significant rain in early September. Wine’s tannin structure which will allow for early consumption but will age gracefully due to a phenomenal acid structure with mid-term cellaring.

THE WINE

Vibrant burgundy-hued wine offers up aromas of Bing cherry, cola, porcini mushrooms and soft exotic spices with dried herbs.

On the palate, there is a balance of soft tannins, silk texture and mouth-watering acidity. Plum, pomegranate, sage and wet slate fulfill a resonated finish.

FOOD AFFECTIONS

You can be creative for any taste you are in the mood to share. Our suggestions to pair with or create your own pairing.

Charcuterie: Non-lean meats (Salami, Chorizo), Cream Style Cheeses (Brie), Goat

Pastas with rich tomato or cream sauces

Pizzas: Thick tomato sauce based, Combination

Fish: Salmon, Tuna (Maguro), Trout

Meats: Steaks – Rib Eye, Strip



VARIETAL

100% Pinot Noir

APPELLATION

Russian River Valley

HARVEST

August 18-21

OAK

11 months

ALCOHOL

14.3%