

SIERRA DEL MAR VINEYARD 2015 PINOT NOIR California

This value Pinot Noir offering is a true Pinot Noir (100% varietal wine) sourced from two distinctly different vineyard locations: one from Monterey in the Central Coast and the other in Clarksburg near the Sacramento Delta. The cool coastal climate of Monterey is well known for its early morning fog and cooler temperatures allowing the grapes to mature slowly and maintain natural acidity. Clarksburg has the reverse trend weather-wise and enjoys early morning sunshine which is moderated by the early afternoon breezes from the San Francisco Bay. The maturation model and degree days is comparable and the fruit expresses it. The clones used are 2A, 115, 667 and Pommard 4. We feel the use of each of these plays an important role in the aroma and flavor profiles of the finished wine.

This incredible value Pinot Noir is bright garnet colored and has perfect Pinot Noir perfume which jumps out of the glass with ripe Bing and Rainer cherry notes. The palate is very supple and fruit forward with crushed cherry and raspberry flavors which are backed by some generous vanilla and cocoa lactones from aging in French oak for 14 months. The wine finishes complete with balanced acidity and juicy cherries along without being alcoholic.

This fine Pinot Noir is a dark garnet color and ample Pinot Noir perfume ripe with ripe Montmorency and Rainer cherries. The palate entry is supple with fruit forward, fresh crushed cherry and even raspberry flavors which are backed by toasted vanilla and cocoa lactones from aging in French oak for 14 months. The wine finishes with balanced acidity, juicy cherries along and integrated and restrained alcohol.



FOOD PAIRINGS ▼

Try this Pinot Noir with smoked tea leaf line caught cod in a miso glaze sauce or a roasted lamb shank topped with a wild mushroom Ragu, seasoned with oregano, marjoram and sea salt. It's also very nice with a kale salad and dried cranberries with roasted pine nuts and tossed in a mushroom vinaigrette, Regianno and fresh cracked pepper.

TECHNICAL NOTES ▼

| | |
|----------------------------|---|
| Varietal Composition:..... | 100% Pinot Noir |
| Appellations:..... | 80% Clarksburg, 20% Monterey |
| Winemakers:..... | Richard Bruno & Chris Condos |
| Alcohol:..... | 13.5% |
| TA:..... | 6.10 g/L |
| pH:..... | 3.67 |
| Harvest Date Clarksburg:.. | Sept 3th, 2015 |
| Harvest Date Monterey:... | Sept 27th, 2015 |
| Aging:..... | 60% Neutral French 20% 2 year old French 20% 3 years French |
| Production:..... | 997 cases |