



VINUM CELLARS

We are a small, California winery committed to crafting quality wines from single vineyards in California's premium coastal and cool climate growing areas.

Pinot Noir 2017 MONTEREY

This coastal Pinot Noir is made from grapes from the Santa Lucia Foothills in Northern Monterey County just east over the mountains from beautiful Big Sur and the Pacific Ocean. Harvest is generally much later in the season than other areas due to the coastal fog that carries over the mountains from the Pacific and takes until midday (or even later sometimes) to burn off. This allows for full development of ripe fruit flavors and the preservation of balanced acidity.

VARIETAL: 100% Pinot Noir

APPELLATION: Monterey, California

VINEYARD: Arroyo Loma Vineyard in King City within Monterey by famed Central Coast grower Steve McIntyre. Comprised of three Dijon Clones: 115, 667 and Pommard Clone 4. The vineyard is sustainable and farmed organically, but not certified.

HARVEST & WINEMAKING: Fermented in open-top fermenters and received a 72-hour cold soak period followed by gentle 30-minute pump-overs, three times daily. The wine was finished in 2-year-old Francois Frere burgundy barrels for a period of 18 months.

WINEMAKERS: Richard Bruno, Chris Condos

ALCOHOL: 14.27%

TECH DATA: TA: 5.91g/L | pH: 3.57 | Aging: 18 months in 2-year-old French Oak

PRODUCTION: 6,000 cases

TASTING NOTES:

COLOR: Medium garnet

AROMA: Notes of ripe black cherry with some leather and earth notes in the backdrop.

FLAVOR: The ripe cherry is sappy and rich on the palate and delicious. As the wine finishes with a strawberry, raspberry coulees and a suggestion of spicy clove and cinnamon.

PAIRINGS: "My favorite accompaniment to Pinot Noir is roasted duck breast (cooked medium-rare) and served with French lentils. It works well with a classic Toulouse-style French cassoulet with a whole duck leg confit cooked in its own bowl with cannellini beans, pork shoulder and topped with bread crumbs prior to 2 hours in the oven. On the lighter side, it's nice with seared tuna, sushi nigiri (especially Unagi) and pairs well with Impossible Burgers. But the best way to enjoy a fine Pinot Noir is on a Friday night with good friends and lots of laughter." - Richard Bruno



UPC#: 7 59198 00115 2



Winesellers, Ltd.

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