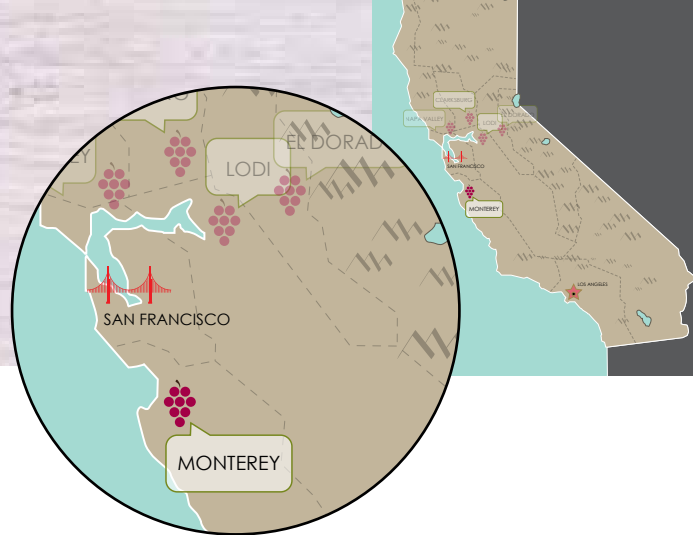


VINUM CELLARS

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 2018

MONTEREY

FARMHOUSE PINOT NOIR Since 1997 Vinum Cellars has been committed to producing quality wines from single vineyards in premium coastal and cool climate growing areas within California. Today our home is in a restored 1880 farmhouse which is depicted on the front label of this bottle.

This wine is from a single vineyard (Arroyo Loma) Pinot Noir grown by veteran Central Coast grape grower Steve McIntyre and is comprised of three Dijon Clones: 115, 667 and Pomard 4. The vineyard is sustainable and farmed organically, but not certified. This wine was fermented in opentop 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 Frerre burgundy barrels for a period of 18 months.



UPC 7 59198 00115 2
750ml/12pk

Also available in 19.5L,
stainless steel kegs

VARIETAL: 100% Pinot Noir

APPELLATION: Monterey, CA

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.

WINEMAKERS: Richard Bruno & Chris Condos

ALCOHOL: 14.5% **TA:** 6.12g/L **pH:** 3.63

AGING: 18 months in 2 year old French Oak

PRODUCTION: 8,861 cases



TASTING NOTES

This wine displays a vibrant, ruby plum color. The aromas are deep with Bing and Rainer cherries while backed with vanilla and slight caramelized raw sugar notes. The palate is intense with wild raspberry, blackberry and bramble. These flavors are backed by intense earthy notes from black pepper to mushroom followed by toasted oak and clove. The finish overall expresses ripe berry and leather with a silky envelope of toasted vanilla.

FOOD PAIRINGS: This Pinot Noir does well with dishes highlighting Duck because of the combination of the earthy and spice notes, but it's the acidity that muscles through the duck fat and provides that pop that makes the pairing ideal. While Moroccan Lamb, Lamb Biryani and other preparations work well, this Pinot is amazing with an Impossible Burger topped with grilled mushrooms and sautéed onions. Bon Appétit.

