

VINTAGE: 2019

Appellation: Carneros

Composition: 100% Pinot Noir

WINEMAKING: This fruit was hand harvested and sorted, then de-stemmed prior to fermentation. The punched cap fermentation was done by hand in small, one ton open top T-bins, followed by barreling in French oak (20% new) for 15 months.

Tasting Notes: Lush aromatics highlighted by rhubarb, red cherry and ripe plum. Multiple layers of flavor including red fruit notes that grace the palate with broad, well balanced and complex traces of citrus in the back.

WINEMAKERS: Paul Scotto, Mitch Cosentino

ALCOHOL: 14.6% PH: 3.65

RS: 0.03% TA: 0.66%

Production: 190 Cases

