



2020

.....

Cherry Pie Pinot Noir | Tri-County

Vineyard Notes

Combining three counties, each in its own AVA, Cherry Pie Pinot Noir showcases the best of each county's unique flavor profile. The Napa County grapes are sourced from Carneros which is the coolest of the three climates and provides bright red fruit to the blend. The maritime climate of Monterey County is well suited for growing Pinot Noir that is deeply colored and well-endowed with dark fruit characteristics on both the nose and the palate. The gravelly loam soil creates rich, concentrated earthy flavors in the fruit. The Santa Barbara County grapes benefit from sandy soils, bright sunshine and cool ocean breezes which combine to lengthen fruit ripening and extend hang time, resulting in intense aromatics and great acidity.

Winemaking Notes

The Pinot grapes that go into the Cherry Pie Tri-County Pinot Noir are harvested at night to keep them cool, which creates stable sugar levels and better levels of acidity, as well as ensuring the fruit is less bruised in transport to the winery. The grapes are then fermented in individual county lots and brought together in the blending process. Cherry picking the best lots from the various counties, the wines selected are those that best exemplify the characteristics of each county's terroir.

Tasting Notes

The 2020 Cherry Pie Tri-County shines ruby red with hints of darker crimson in the glass. On the nose, aromas of dried black cherry, mocha and a touch of cedar. On the palate, this wine showcases flavors of fresh plum, raspberry and dried herbs carried by a well-developed tannic structure.

The velvety and luscious finish rounds out this medium bodied wine that perfectly pairs with duck confit, grilled salmon, or sautéed mushrooms.

VARIETAL

100% Pinot Noir

APPELLATIONS

59% San Luis Obispo, 32% Santa Barbara, 9% Napa, Carneros

COOPERAGE

100% French oak, 30% new

WINE ANALYSIS

Alcohol 14.2% • pH 3.9 • TA 6.1g/L • RS 4 g/L

