



2019

## 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 2019 Cherry Pie Tri-County boasts an intriguing color of rich garnet red in the glass. The aromas are bursting with dried black cherry, chocolate raspberry and a touch of cedar. On the palate this wine erupts with bright acidity that melts into layers of Rainier cherry, vanilla bean and baking spice followed by the subtle earthiness of a spring-time forest floor. The velvety and luscious finish ruminates with lingering notes of dark red fruit compote and crème brûlée.

#### VARIETAL

100% Pinot Noir

#### APPELLATIONS

57% Monterey, 23% Napa, 20% Santa Barbara

#### COOPERAGE

100% French oak, 30% new

#### WINE ANALYSIS

Alcohol 14.3% • pH 3.65 • TA 5.4g/L • RS 6 g/L

