

COSENTINO

THE WINERY

2017 RESERVE PINOT NOIR NAPA VALLEY

COMPOSITION

100% Pinot Noir

TASTING NOTES

Bright ruby in color, with heady aromatics of cigar box spice accenting notes of red cherry, and crushed raspberries. The palate is smooth and seamless with fine-grained tannins driving a vibrant palate experience bursting with juicy red berry flavors. Vanilla, mocha and caramel flavors linger on the expansive finish.

WINEMAKING NOTES

The 2017 growing season was a bit of a roller-coaster with heavy winter rains leading to vigorous vine growth in spring. Bloom came early, in parallel with an eclectic range of springtime temperatures. Moderate early summer temperatures gave way to several heat waves throughout the summer and into fall, heightening the rate of ripening and flavor development in the grapes, and ushering in a slightly early harvest. The Carneros AVA of Napa Valley is one of the coolest AVAs where temperatures are moderated by the proximity to the San Pablo Bay. Regular morning fog helps retain the refreshing natural acidity in the grapes while allowing for optimal sugar ripening—the ideal conditions for Pinot Noir. Grapes were hand harvested and fermented in small open-top tanks before aging in French oak barrels.

WINEMAKING INFORMATION

VINEYARD DETAILS: Sourced from select vineyards in the Los Carneros District AVA of Napa Valley

OAK AGING: 17 months in French oak, 43% new

ALCOHOL: 13.9% | **pH:** 3.72 | **TA:** 5.4 g/L | **Residual Sugar:** 1.5 g/L

PRODUCTION: 425 cases

