

VIANSA SONOMA

2014 SONOMA COUNTY PINOT NOIR CLASSIC SERIES

This intense, crowd-pleasing Pinot Noir takes you from grilled lamb to holiday fare like oven roasted Turkey.

At Viansa Sonoma, we're inspired by the easy way of life in Sonoma County. We craft our wines to be shared around a table of fresh food with family and friends. Our Viansa Classic tier showcases the kind of varietal favorites and specialty blends Sonoma County is famous for, like this sumptuous Pinot Noir.

VINTAGE & VINEYARD

2014 Started with the challenge of an earthquake. Thankfully nobody was hurt and the loss of wine was minimal for us. Getting past that, the growing season was balanced with the perfect amount of sun and heat during the day and contrasted by nice cool evenings. The vines offered us smaller berries with great tannin structure and intense color. The grapes were flavorful, complex and aromatic. Enjoy!

TASTING NOTES

Aromatics of juicy raspberry, cherry and boysenberry are followed by toasted baking spice and light mocha. The acid is in perfect balance with the round, elegant tannin structure. The finish offers attractive notes of vanilla and spice.

PERFECT PAIRINGS

The bright fruit character of this Pinot Noir is complementary to most anything you choose to serve, as well as an easy crowd pleaser. Pinot Noir is light enough for salmon but complex enough to hold up to some richer foods like roasted duck or pork loin with raspberry compote. Try it also with mushroom dishes or Gruyere cheese.

WINE FACTS

VINTAGE:

2014

BOTTLING DATE:

March 30, 2016

VARIETAL:

Pinot Noir

OAK AGING:

16 months in French Oak

APPELLATION:

Sonoma County

ALCOHOL:

14.2%

OPTIMUM DRINKING:

Now - 2026

TA:

.59g/L

PH:

3.60

RESIDUAL SUGAR:

.23g/L

PRICE:

\$28