

Pinot Noir Sonoma-Cutrer



Origin

Country	USA
Wine Region	California State, Russian River Valley
Winery	Sonoma-Cutrer

Technical Data

Grape Varieties	Pinot Noir
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Screw cap

Vinification

The grapes are picked by hand early each morning into small bins and hand-sorted before a gentle destemming. During the 4 day cold soak and the 8-12 day fermentation, the wine is punched down by hand in small, open-top fermenters. On completion of fermentation the wine is gently basket pressed and gravity racked into the barrels.

Ageing

1/3 of the wine is aged in new, one-year and two-year old French oak accordingly. After resting for 11 months, the final blend is assembled and prepared for bottling. It then evolves in the bottle for an additional 6 months before being released.

Description

In Brief

This wine comes from the vineyards called Owsley and Vine Hill vineyards. They provide a variety of soils, clones, high-density spacing and rootstocks that limit excessive vine growth, resulting in truly elegant fruit.

Tasting notes

A beautiful pale ruby color. On the nose: an elegant array of red berries, complemented by savory spices and a hint of black tea. The nose is uplifted by sweet and spicy vanilla notes, enhancing the wine's fresh earthiness. On the palate, the wine is smooth, with fine tannins that underscore the warm spices and vibrant red berry flavors. Balanced medium acidity and a juicy, vibrant core lead to a medium-length finish. A wine with finesse and complexity.

Food Pairing

Try it with roasted chicken, grilled tuna or salmon, or a mushroom risotto.

Notes

