

## 2012 MOOBUZZ MONTEREY PINOT NOIR

The **2012 Pinot Noir** is deep burgundy in color with aromas of Tahitian Vanilla, flambéed cherries, and toasted cedar. The finish gives notes of complex dried cherry, black raspberry, and dark mocha.

### ABOUT THE MOOBUZZ BRAND

#### TAKE THE SCENIC ROUTE...

From John Muir to Jack Kerouac, the California coast has history of nurturing the rustic soul. A quiet fog blankets the coast at dawn, giving sight to the only ones tall enough to catch a glimpse of what is to come - the Giant Sequoias. As the morning moves on, the sea breeze then gently lifts the curtains, revealing a warm sun and delicate sky. The day begins slowly, as it has done for eons. Bees start their daily tasks, buzzing here and there, and in the distance a baby calf gently moos, nudging her mother for milk. A grape vine slowly unfurls. Effortlessly, the sun moves across the sky and starts its descent into the Pacific. Cool and refreshing, the salt-infused wind settles in on the coast, as the final rays leave the California coastline and prepare for a new day. Whimsically elegant, poetic and deliciously seductive - Moobuzz captures the very soul of the coastal California.

### WINEMAKER NOTES

2012 Moobuzz Pinot Noir is deep burgundy in color, with aromas of Tahitian Vanilla, flambéed cherries and toasted cedar. Bold ripe tannins showoff the big, rich mouthfeel of this wine before the fruit and oak sing in harmony on the back of the palate. Chocolate-dipped strawberry notes start the tasty concert with hints of cinnamon, caramel and rich toasted French oak. The encore is a finish with notes of complex dried cherry, black raspberry and dark mocha.

This wine pairs wonderfully with diverse, and deeply flavorful, foods such as grilled carne asada tacos, braised lamb shank or polenta cakes smothered with wild mushrooms sautéed in Marsala and cream.

### SPECIFICATIONS

#### BLEND

88% Pinot Noir  
12% Barbera

#### APPELLATIONS

88% Monterey  
12% Santa Barbara

#### CASES PRODUCED

8,200

#### pH

3.68

#### TA

5.8 g/L

#### ALCOHOL

13.50%

#### RESIDUAL SUGAR

5.8 g/L

#### UPC

8 33302 00251 5

