



moobuzz

PINOT NOIR

monterey
2013

92 PTS.
THE TASTING PANEL
October 2015

★★★★★
EXCELLENT
RESTAURANT WINE
September 2016

“Light hearted, violets melt on the tongue and scent the nose. On the palate, plums: the juicy insides and tart skin – are just the right ingredients, elegantly sewn together with baking spices, cherry tea and bitters.” The Tasting Panel

“An excellent wine and fine value. It is very distinct in character, full bodied, lightly oaked, balanced, and medium long on the finish” - Restaurant Wine

WINEMAKER NOTES

A cooler vintage overall for Monterey, July and August saw an above average amount of fog and clouds which prolonged harvest dates and delayed the ripening of the grapes. As a result, the wines showed good structure, focus and a beautiful hue from the extra hang time. Sourced entirely from Monterey, the Pinot Noir grapes were crushed and fermented warm, 85 degrees Fahrenheit, in a stainless steel fermenter. At dryness the must was pressed into stainless steel for settling, then racked cleanly for aging in French Oak barrels. A small percentage of Petite Sirah and Syrah was blended in to provide depth and further the complexity.

FOOD PAIRINGS

Food friendly and versatile, this Pinot Noir pairs exceptionally well with a variety of dishes such as pork belly lettuce wraps, wild mushroom and burrata bruschetta, or a maple glazed chicken breast with mustard jus.

VARIETAL BLEND

90% Pinot Noir
5% Petite Sirah
5% Syrah

APPELLATION BLEND

100% Monterey

PH

3.68

TA

5.6 g/L

ALC

14.0%

RS

1.0 g/L

SRP

\$19.99

UPC

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