

# PENNYWISE



## PINOT NOIR CALIFORNIA 2012

### TASTING NOTES

The 2012 Pennywise Pinot Noir has outstanding color with a deep ruby hue. The aromas are reminiscent of crushed rose petal, fresh baked blueberry pie, wild cherry and hints of toasted cedar. Tart cherry and cranberry flavors dominate and then open to include the addition of rich vanilla, an influence from French oak, followed by wild huckleberry and toasty marshmallow. The finish dances between tart red fruits and pleasing, mellow oak notes of vanilla, toasted coconut, cinnamon and clove.

### WINEMAKER NOTES

The 2012 Pennywise Pinot Noir is sourced from several of California's finest appellations. From a region on the eastern edge of the Bay Area, to the rolling, coastally-influenced hills near Livermore, to Clarksburg's Merwin Vineyard in the heart of the Delta, full circle back to the northeastern tip of the Bay Area. These appellations provide this wine with textbook Pinot Noir aroma, as well as ample fruit and aromatics. A characteristic of the 2012 vintage is vibrant color, an immediately noticeable trait of the Pennywise Pinot Noir. The addition of a touch of Grenache and Barbera from the Northern Interior Valley added components of rich blueberry fruit, warm spice and snappy acidity. Similarly, a bit of Lodi Petite Sirah was blended in to bring fourth jammy fruit flavors and a pleasing structure. Finally, a small percentage of 2012 Paso Robles Merlot gives this wine a solid backbone.

### BLEND

78% Pinot Noir, 11% Grenache, 6% Barbera, 3% Petite Sirah and 2% Merlot

### APPELLATIONS

52% Northern Interior Valley, 43% Clarksburg, 3% Lodi and 2% Paso Robles

### ANALYSIS

pH 3.61  
TA 6.0 g/L  
ALC 13.5%  
RS 4.0 g/L

### UPC

8 3330200234 8

### SRP

\$12

### FOOD PAIRINGS

The Pennywise Pinot Noir would pair wonderfully with an open face brie on baguette, broiled cheese sandwich served with apricot preserves, grilled chicken doused with a blueberry-based barbeque sauce or classic pepperoni pizza.