



moobuzz PINOT NOIR

monterey

2016

TASTING NOTES

Gorgeous aromas of earthy mushroom and bright red fruit are highlighted by notes of fresh violet and ripe plum. The palate expands to include a savory abundance of red currant, dark cherry, rich mocha and wild strawberry on a long, velvety finish.

WINEMAKER NOTES

Warm spring temperatures and little rainfall led to an early bud break during the 2016 growing season. This vintage saw cooler than normal daytime highs and evening lows, allowing for even ripening and showcasing the complexity of our 2016 Monterey Pinot Noir. Sourced entirely from Monterey, the Pinot Noir grapes were crushed and fermented warm, 85 degrees Fahrenheit, in a stainless steel fermenter. Complementary additions of Syrah, Petite Sirah and Tannat were blended in to add a savory palate. At dryness the must was pressed into stainless steel for settling, then racked cleanly for aging in French Oak barrels.

FOOD PAIRINGS

Pair this bright Pinot Noir with light cuisine like grilled fish tacos with pickled onion and avocado or a balsamic glazed chicken with roasted root vegetables.

VARIETAL

91% Pinot Noir
4% Syrah
3% Petite Sirah
2% Tannat

APPELLATION

100% Monterey

PH

3.68

TA

6.15 g/L

ALC

14.0%

SRP

\$19.99

UPC

8 56442 00513 0

