



VARIETAL
100% pinot noir

APPELLATION
arroyo seco

PH
3.73

TA
5.90 g/L

ALCOHOL
14.5%

SRP
\$16.99

UPC
8 10034 600015 8



2019 PINOT NOIR

arroyo seco

90
POINTS
tasting panel

**EDITORS'
CHOICE**
wine enthusiast

Cherry vanilla and dried fruits are mouth-watering notes on the palate. Rose petals and a wash of cranberry round out the texture with body and structure, keeping it aligned with a balanced acidity.

: the tasting panel : november 2020

WINEMAKER NOTES

Arroyo Seco enjoyed an idyllic growing season in 2019. Weather was dry and mild which provided even ripening along with limited shatter and sun damage. As a result, fruit from this vintage was balanced and flavorful.

FOOD PAIRINGS

This pinot noir pairs well with a creamy dish such as chicken marsala served over mashed potatoes with pan-roasted vegetables, or enjoy a glass around a toasty campfire under the stars.