



Winemaking Notes

Vintage 2013 Harvest 21.5-23.5 Brix

Aging French Oak Barrels pH/TA 3.7/5.5g



Tasting:

Nuanced Pinot aromas of raspberry and cola lead to a rich mouthfeel and flavors of black cherry, licorice and subtle oaky vanilla. The finish is long and complex with hints of mushroom and clove alongside well-integrated tannins.

Food pairing:

Enjoy with grilled salmon, a pulled pork sandwich or roasted beets and parsnips.