

# Pinot Noir

## DESCRIPTION:

A classic Pinot Noir with juicy strawberry, black cherry, and spice in the bouquet. Rich, earthy fruit flavors lead into a hint of sassafras along with supple tannins on the finish.

## PRODUCTION METHOD:

Hand-picked grapes are destemmed and crushed, then undergo a cold soak to aid in color extraction. After 3-5 days of cold soak, the crushed grapes are warmed and yeast is added. After 10-14 days of primary fermentation, malo-lactic yeast is added and the wine is pressed off the skins and allowed to settle. The wine is then aged in French Hybrid oak barrels.

## PAIRINGS:

Enjoy with grilled pork or salmon, robust cheese or Italian red sauce.

## INSPIRATION:

Our timing can be impeccably poor. This lovely wine was our first dry red release. A 1998 vintage Oregon-sourced Pinot Noir was von Stiehl's first foray into the dry red market in 1999. Many of our reds did well, but Pinot Noir flopped. It was an odd grape that garnered no interest, so we discontinued it. Then Sideways premiered. You know, the 2004 movie that put Pinot Noir on the map. For a decade to follow everyone asked, "Do you have a Pinot Noir?" No, and now we're not going to just because. Blame it on our German stubbornness. It's the principle of the matter. We're older now and happily welcome this varietal back!

Serving Temperature: 64°F

Cellar Life: 5+ years

Appellation: Central Coast, CA

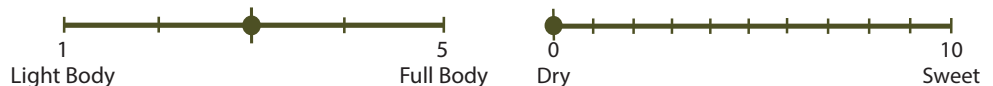
Residual Sweetness: 0.0%

Alc. By Volume: 13.9%

Product UPC: 728284001864



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## OUR MISSION:

To create an innovative and diverse wine experience.

