



AMERICAN RED WINE

Vintage: 2023
Location: Chile

PROFILE

Pinot Noir is a European red grape varietal grown all over the globe in cooler climates. This grape is known for being extremely tricky to grow as it is overly susceptible to disease pressure as well as genetic mutation. Harvested clusters tend to lack both color and flavor. As a result, Pinot Noir is used not only to produce red wines, but also rosé, white, and sparkling wines, making it a rather versatile red grape variety

Profiles of Pinot Noir red wines vary depending on where it is grown. However, it is always known for being a light-bodied wine with relatively low tannins. California grown Pinot Noir tends to favor heavy and full fruit notes with ample acidity

DETAILS

Bottling Date: 11/20/2023
Case Production: 60

ABV: 13.0
Residual Sugar: 0.6 %
Final TA: 8.0 g/L
pH: 3.20
Free SO₂: 30 ppm

Pinot Noir

Available in 750 mL bottles

WINEMAKING

FERMENTATION

14 days

For this particular vintage of Pinot Noir, we sourced both whole grapes and pressed juice. Upon arrival of the grapes, clusters were destemmed and crushed before entering maceration tubs where they cold-soaked for 24 hours prior to fermentation. This process helps to achieve greater extraction of color and flavor from the grape skins. On the other hand, the pressed juice was racked into a stainless steel tank and brought up to temperature before beginning fermentation. Yeast for both fermentations was selected for its ability to preserve color and aroma as well as soften juice and must high in acid.

AGING

6 months

The independently fermented Pinot Noirs were blended together before their brief period of aging on American oak chips with a medium char toast.

TASTING NOTES

Aroma

Subtle earthy aromas are overpowered by notes of flowers, stewed strawberries, and oak

Taste

Concentrated notes of baked red fruit, including strawberry and raspberry, are accompanied by subtle hints of plum and tobacco leaf.

Serving & Pairing Suggestions

Best served at room temperature. This wine is versatile for food pairings, but we love it along side a mushroom risotto!

TASTING CHART

