



PICO & VINE

RUSSIAN RIVER VALLEY

PINOT NOIR

20 ——— 18

VINTAGE: 2018 was a great year in Sonoma County, moderate temperatures yielded a long and even growing season leaving the farmers to a relaxing harvest. A cool spring granted for a long bloom followed by a moderately hot summer. Rain in early October was followed by a dry spell allowing the grapes to mature a few additional weeks leading to a later-than-normal harvest.

WINEMAKING: Grapes were harvested during the cool night and early morning hours to preserve the fruit's delicate flavors. Once at the winery, whole cluster grapes were destemmed, gently pressed and cold soaked for several days prior to fermentation. Open top fermenters were used to provide more intense color, soften tannins and protect Pinot Noir's delicate fruit nuances. After fermentation, we aged the grapes in 30% new French Oak barrels for 11 months prior to bottling.

TASTING NOTES: Aromas and flavors of cherry, plum, a touch of spice with rich hints of vanilla carry through to the palate with a silky-smooth finish. This Pinot Noir displays dark fruit flavors, the classic style of the Russian River Valley.

FOOD PAIRING: Delicious on its own or pair with pan seared salmon and creamy polenta topped with sautéed seasonal vegetables.

TECHNICAL DATA

VARIETAL COMP: 100% Pinot Noir

ALCOHOL: 14.0%

TOTAL ACID: 0.56

RS LEVEL: 1.38

pH: 3.67

