



2015 Pinot Noir

Russian River Valley, Platinum Series

TASTING NOTES

Multi-layered and a shade deeper and richer than the Sonoma County Pinot Noir, enticing aromas of black cherry, red berries and currant. With high acidity and beautifully integrated tannins, this beautiful red wine ends with a smooth with a long, satisfying finish

VINEYARD & VINTAGE

The 2015 year brought moderately warm temperatures to the Russian River Valley area, located in the heart of Sonoma County. By midsummer, the combination of warm daytime temperatures and cool coastal fog helped balance the development of sugars, producing rich complex flavors and aromatics in the wine creating a spectacular and highly sought after vintage.

SERVE

Pinot Noir is one of the most food-friendly wines around, and this Russian River Valley Pinot is no exception. Serve alongside an elegant meal of grilled pomegranate glazed lamb chops and mixed vegetables or pair with a spring brunch that includes roast ham and a bacon gruyere quiche.

PAIR

Poultry: Smoked turkey, roasted duck and other game birds

Meats: Roast pork loin with cherries, grilled lamb chops, pan-seared veal

Warmly Spiced Dishes: Cioppino, paella

Seafood: Grilled salmon, swordfish with Pinot Noir reduction and other “steaky” fish

WINE FACTS

Vintage: 2015

Varietal: 100% Pinot Noir

Appellation: Russian River Valley

Alcohol: 14.5%

Residual Sugar: 3.2 g/L

pH: 3.56 g/L

