



VARIETAL COMPOSITION: 100% Pinot Noir

APPELLATION

50% Napa and 50% Monterey

TECHNICAL DATA

pH 3.75 TA 5.40 g/L RS 0.1 g/L Alc. 14.5%

WINEMAKING

Hand-picked at the peak of flavor development, the grapes are crushed and cold-soaked for 48 hours. The cap is punched down two times daily to maximize flavor extraction during fermentation and maceration, which lasts 12 to 14 days. The wine is aged in 40% NEW French oak barrels for 12 months prior to bottling.

TASTING NOTES

Enticing aromas of crushed blackberries and cassis are complemented by dark chocolate. Black licorice, cocoa powder, and espresso add complexity to this opulent wine. Exceptional concentration and a rich mouth-feel create a powerful impression that finishes with polished tannins enticing minerality, an exceptional vintage from our Howell Mountain vineyards.

WINEMAKER

Rudy von Strasser