



2019 Pinot Noir Saveria Vineyard Santa Cruz Mountains

This delicate Pinot Noir exhibits aromas of rose petal, tart plum flesh, and earthy notes. The palate is full of red cherry, sagebrush, raspberry, and a hint of strawberry. This elegant and semi full-bodied wine integrates lots of red fruits mixed with vanilla, forest floor aromatics, and is supported by velvety and soft tannins, making this wine easy drinking on release, but will offer even more rewards after a few years in your cellar. Simply put, just a classic Pinot Noir from the Santa Cruz Mountains.

Only 238 cases made. Suggested retail: \$ 58.00.

Technical description:

Vineyard selection:

100 % Pinot Noir from the Saveria Vineyard.

Clone: 40 % of 667 and 60 % of 2A

This very foggy coastal vineyard is located four miles from the ocean, north of Corralito's and is surrounded by lots of apple Orchards

Winemaking:

Fermentation: 100 % in 1.25 ton T bins for 3 weeks Alcohol: 14.20 % pH: 3.42 TA: 6.80 grams/L. Oak Regime: 35 % New French Oak M+ toast from the Seguin

Moreau cooperage for 11 months. Aging potential: 2030

Food pairing: fatty fish such as salmon, halibut with mushroom sauce, roasted chicken or pasta dishes, ideal with duck and other game birds, casseroles or, of course, stews like beef bourguignon, and cheese platter to start or finish diner.