

the path



2013 PINOT NOIR

WINEMAKING NOTES

The aromas of our 2013 The Path Pinot Noir are fruit-filled with crushed cherries dominating the nose and cola, wisteria blossom and vanilla playing significant roles. The palate is juicy—wild strawberry, sweetened cranberry, tart cherry and soft caramel combine to make an instant crowd-pleaser. Moderate acidity frames the wine and vanilla ice cream flavors prevail due to the 10 months of French oak aging. This wine is medium-bodied, with nice structure and well-integrated tannins. The finish is seamless and allows for wonderful food pairings. Serve with a wild mushroom risotto, rosemary grilled chicken thighs or pan-roasted salmon with soy-ginger glaze.

APPELLATION

In crafting our 2013 The Path Pinot Noir our winemakers sourced grapes from California's prime grape growing regions. Known for its abundant sunshine which helps to ensure a reliable extended growing season, the "Golden State" has become an American winemaking mecca on par with the other great wine regions of the world. California boasts nearly 100 American Viticultural Areas (AVAs), that encompass over a half million acres of vineyards, supporting a diverse varietal mix. The majority of this blend was sourced from the Clarksburg appellation, known for its warm days and cooling evening breezes.

VINTAGE

Vintners and growers around the state of California are heralding the excellent quality of the 2013 vintage, nearly identical to the previous year's growing season. Many experienced healthy winter rains, limited amount of night frosts in the spring and few significant heat spikes in the summer—truly ideal conditions leading up to harvest. The long and sunny summer rewarded growers with extended hang time needed for flawless grape maturity. Winemakers across the board noted that fruit showed great balance and acidity, improved color intensity, good tannin structure and most importantly, rich and complex flavor profiles.

BLEND

85% Pinot Noir
9% Grenache
6% Barbera

APPELLATION

California

VINTAGE

2013

WINEMAKER

Greg Kitchens

OAK AGING

10 months

OAK SOURCING

100% French Oak
60% New, 40% Seasoned

ALCOHOL

13.5%

PH

3.57

TA

5.8 g/L

UPC

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