

SIMPLE LIFE



2013 PINOT NOIR

Our 2013 Simple Life Pinot Noir has a remarkably fruity nose of ripe cherry and strawberry that leaps from the glass, supported by rose petal, English thyme and Tahitian vanilla aromas. Sweetened dried cranberry and plum flavors add tartness to this wine, while clove and sandalwood notes add richness. The balanced acidity of this medium-bodied Pinot Noir makes it an exceptional food pairing wine. Enjoy a glass paired with broiled salmon, grilled pork tenderloin or sweet potato ravioli.

APPELLATION

In crafting our 2013 Simple Life Pinot Noir, our winemakers sourced grapes from throughout 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 Viticulture Areas (AVAs), that encompass over a half million acres of vineyards, supporting a diverse varietal mix. Cool climate varietals like Chardonnay and Pinot Noir thrive in the fog-bathed coastal areas, while the warmer inland valleys provide the perfect conditions for heartier heat loving varieties like Cabernet Sauvignon, Petite Sirah, Zinfandel and Sauvignon Blanc.

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
98% Pinot Noir
2% Petite Sirah

APPELLATION
California

VINTAGE
2013

WINEMAKER
Greg Kitchens

ALCOHOL
13.5%

OAK AGING
8 months

OAK SOURCING
100% French Oak
60% New, 40% Seasoned

PH 3.60
TA 6.0 g/L

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