



moobuzz

PINOT NOIR

monterey

2016

91 PTS.

“An earthiness on the nose steals sweet black cherry notes to sweeten and soften. Round and pillowy in texture, this vibrant red sure over-delivers. Black pepper is merely an echo, with a prominent array of pomegranate and cherry notes working in tandem with fine acidity.”

THE TASTING PANEL November 2019

WINEMAKER NOTES

Warm spring temperatures and little rainfall led to an early bud break during the 2016 growing season. This vintage saw cooler than normal daytime highs and evening lows, allowing for even ripening and showcasing the complexity of our 2016 Monterey Pinot Noir. Sourced entirely from Monterey, the Pinot Noir grapes were crushed and fermented warm, 85 degrees Fahrenheit, in a stainless steel fermenter. Complementary additions of Syrah, Petite Sirah and Tannat were blended in to add a savory palate. At dryness the must was pressed into stainless steel for settling, then racked cleanly for aging in French Oak barrels.

FOOD PAIRINGS

Pair this bright Pinot Noir with light cuisine like grilled fish tacos with pickled onion and avocado or a balsamic glazed chicken with roasted root vegetables.

VARIETAL

91% Pinot Noir
4% Syrah
3% Petite Sirah
2% Tannat

APPELLATION

100% Monterey

PH

3.68

TA

6.15 g/L

ALC

14.0%

SRP

\$19.99

UPC

8 56442 00513 0

