

2018 PINOT NOIR

TASTING NOTES

The aromas on the 2018 Aquinas Pinot Noir really jump from the glass with perfumed cranberry, red cherry, wild floral and warm cardamom spice notes. The wine is inviting with an elegant, supple and rich, mouthcoating texture. Juicy fruit flavors alongside black tea and earthy mushroom notes add additional layers of complexity. The wine is well-structured and is balanced by a strong line of bright acidity leaving a lingering, flavorful finish.

APPELLATION: NORTH COAST

For the 2018 bottling, we have stayed in the very cool climate regions of the North Coast appellation. The majority of the fruit for this wine comes from the Oak Meadows Vineyard in Russian River Valley. This is the core of the blend and the cool climate stamp on the fruit from this region is expressive with loads of cranberry and cherry fruit aromas and flavors. In addition to the Russian River Valley, we bring Pinot Noir grown in Mendocino County on the Pauli Ranch vineyard. We find this fruit to be of outstanding quality with rich and flavorful, juicy fruit. The final result is a wine with depth, complexity and beautiful fruit flavors and concentration coming from some of the most highly respected Pinot Noir growing regions in California.

BRAND PHILOSOPHY

Aquinas wines were born from our conviction that good wine, one of life's simple pleasures, should be easily accessible to all. In championing this philosophy, we didn't take the easy route. We headed straight for the esteemed appellations of the North Coast—Napa, Sonoma, and Mendocino counties, where we began crafting luxurious wines that would be priced within reach of most wine drinkers. Aquinas wines are named in tribute of St. Thomas Aquinas, a revolutionary philosopher of the 13th century who used scientific methods to try to prove the existence of a "higher being." Just as St. Thomas sought to question the assumptions of his world, we seek to challenge the assumptions of ours.

VARIETAL	VINTAGE	2018
100% Pinot Noir	ALCOHOL	14.5%
APPELLATION	PH	3.60
NORTH COAST	TA	6.2 g/l

