



Appellation

Monterey County

pH

3.65

Titrateable Acidity

5.8 g/L

Alcohol

13.5%

2010 Monterey County Pinot Noir

About Monterey

Early in the morning the entire region is cool and largely covered by a thick marine layer. As the sun rises, the valley warms and the heat burns off the dense fog. Cool air off the Pacific Ocean is drawn in and funneled through the Gabilan and Santa Lucia mountain ranges, moving down the valley with increasing force as the day progresses. The ocean air acts as a natural air conditioning system that mitigates the rise in temperature and extends the growing season, allowing for slow, gentle ripening. The unique topography of Monterey is protected from huge heat spikes that can cause damage in the vineyards, making it the ideal place to grow many different grape varieties.

About the Vintage

The 2010 growing season was perfect for our southern Monterey County Pinot Noir. Seventeen and a half inches of rain invigorated the vines after three previous years of minimal rainfall. A healthy canopy and balanced crop load, along with a cool growing season, produced a high quality crop.

Tasting Notes

After admiring the rich, ruby red color of this Pinot Noir in your glass, you will soon enjoy the complex aromas of dark cherry, strawberry and cinnamon spice. On the palate, bright red fruit and a touch of oak coincide with cinnamon for a complex, well-structured and deliciously long finish. A very food-friendly wine that would go well with an abundance of your favorite dishes.