



♦ 2018 Black Pine

Pinot Noir | Sonoma Coast

Our tenth vintage of Black Pine Pinot is the result of the continuing tradition of blending lots from Sonoma Coast sites, which offer flavor profiles that when blended create the very essence of what California Pinot Noir represents to us. By combining lots from Russian River, where we find fruit that displays high toned, floral aromatics with vineyards in the Petaluma Gap area where we find more concentrated jammy, dark berry flavors, we are able to craft a wine which is consistent each year.

The 2018 growing season was one of the most productive in recent memory and the resulting wines are representative of an above average vintage. The vibrant garnet color gives way to bright floral strawberry-raspberry aromatics, while in the mouth the velvety texture delivers ripe cherry, red plum and a touch of earthiness that defines this outstanding bottling. The moderate tannins give length to the finish of this balanced wine.

While the wine is great to enjoy on its own or with some warm olives or a little cheese, it pairs perfectly with a wide range of foods. The concentrated fruit and complexity of the wine work well with anything off the grill. It's particularly wonderful when paired with pan roasted duck or rabbit served simply with a pan sauce and sautéed seasonal greens to accompany it.



Varietal:	100% Pinot Noir
Barrels:	French Oak 25% New
Barrel Aging:	18 Months
Fermentation:	Native Yeast
pH:	3.95
Total Acidity:	5.75
Alcohol Content:	14.2
Case Production:	2500
SRP:	\$30