

CLOS MARES



2018 PINOT NOIR

Background: Grown in California's Central Coast in Monterey County, one of the most versatile and exciting grape growing areas in the world.

Appellation: Central Coast | California **Varietal Composition**: 100% Pinot Noir

Winemaking: Medium warm fermentation (85 degrees) in open-top tanks with aerative punch-downs twice a day. Fermenting at 85 degrees is where you can get the most intense color extraction and depth of flavor. It brings a more rounded almost Burgundian style to the wine.

Vintage Notes: 2018 was an excellent growing season for cool climate grapes.

Aging: Two years in neutral oak barrels

Tasting Notes: Bright berry nose with subtle tannins. An excellent companion to share with your meal.

Technical Notes:

Alcohol: 13.4%

pH: 3.55 TA: 6.6 g/L.

RS: <5 g/L.

