

# VINUM CELLARS 2016 PINOT NOIR Monterey

This medium ruby colored Monterey Pinot Noir is grown in the heart of the Central Coast near King City. This very aromatic Pinot Noir displays ripe crushed bing cherry fruit with raspberry and integrated vanilla notes. On the palate the fruit notes carry through with cherry, rhubarb and raspberry linzer tart flavors. The acid levels are balanced with the fruit and oak levels and make for a pleasing stand alone wine and a welcome companion to many fine meals. The finish is silky and balanced with ripe wild raspberry, bing cherry, clove, cherry vanilla and integrated toasted oak from the French Oak.

This wine is 100% Pinot Noir as it is every year - we believe in preserving the varietal character above all and feel that adding small amounts of other varietals or heavy dark colored concentrates in order to boost the color does the resultant wine (and California Pinot Noir in general) a disservice.



## FOOD PAIRINGS ▼

This Pinot Noir pairs well with roasted game hens in a cranberry-citrus glaze and served with baby kale, goat cheese and dried huckleberries. It's fantastic with herb roasted lamb chops served with roasted vegetables (baby carrots, turnips and sun chokes) or try it with eggplant moussaka.

## ANALYSIS ▼

Varietal Composition:....100% Pinot Noir  
Appellation:..... Monterey  
Winemakers:..... Richard Bruno & Chris Condos  
Alcohol:..... 14%  
TA:.....6.10g/L  
pH:..... 3.67  
Aging:..... 9 months in 2 year old French Oak  
Production:.....8,000 cases

available in 750mL bottles and 19.5L Stainless Steel kegs