

A+D

Anthony & Dominic

2018 NORTH COAST PINOT NOIR

91 POINTS

(v. 2017) 2019 CA State Fair Commercial Wine Competition

Winemaking:

Hand harvested and moved through an 82°F fermentation using a Burgundy yeast to enhance the bright fruit character. Aged 18 months in new and neutral French and American oak barrels.

Synopsis: The cool fog and breezes from the bay make the climate of North Coast cooler and more moderate. This produces a wine fruit driven and aging softens the tannins balancing the fruit and oak with layers of flavor. Food pairings with seasoned baked salmon, pork, cheeses and even chocolate are ideal with this tantalizing release.

Composition: 94% Pinot Noir 6% Syrah

Alc.: 13.0%

TA: 0.55%

pH: 3.63

RS: 0.50%

Vineyard Source: North Coast

Taste Profile: Black cherry, black berries, spiced oak

Finish: Soft and lingering.

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