

Butternut

Pinot Noir Reserve

VINTAGE: 2021

ALCOHOL: 13.5%

APPELLATION: California

pH: 3.43

TA: 6.37 g/L

GRAPES

100% Pinot Noir

FERMENTATION

10 - 14 days with skins

AGING

Aged eight months in New french oak

AROMATICS

Bountiful aromas of red cherry with hints of toast and warm brown spice lift from the glass.

PALATE

The palate echoes the aromas of cherry and medium-bodied richness and silky tannins. A smooth, lush mid-palate of sweet clove and coconut mixed with warm spices lingering on the finish.

FOOD PAIRING

This wine's cherry fruit and warm spice elements are excellent with oven baked salmon.



Nutritional Info. Available Upon Request