

# Butternut

Made with Organic Grapes

## Pinot Noir

**VINTAGE:** 2022

**ALCOHOL:** 13.41%

**APPELLATION:** California

**pH:** 3.55

**TA:** 6.55 g/L

### GRAPES

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100% Pinot Noir

### FERMENTATION

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D254 & RC212 yeast

Stainless steel fermentation 10-14 days on skins

### AGING

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Aged six months in stainless steel, then one month on 20% new French and American oak.

### AROMATICS

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Notes of black cherries and red berries, accompanied by layers of 5 spice and vanilla.

### PALATE

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The palate has notes that mirror the aromas of black cherries and red berries with a medium-bodied richness and fine tannins. This transitions into a smooth, lush mid-palate of sweet clove and coconut mixed with warm spices with a long layered finish.

### FOOD PAIRING

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Roast pork with fennel and herbs, beat salad with goat cheese, or wild mushroom risotto.



Nutritional Info. Available Upon Request