

Butternut

Pinot Noir

VINTAGE: 2022

ALCOHOL: 13.94%

APPELLATION: California

pH: 3.67

TA: 6.32 g/L

GRAPES

100% Pinot Noir

FERMENTATION

D254 & RC212 yeast

Stainless steel fermentation

7-10 days on skins

AGING

Aged 9 months with French and American oak.

AROMATICS

Sweet aromas of ripe cherries and juicy strawberries. You'll also find warm baking spices, subtle leather notes, and earthy mushroom hints.

PALATE

This light-bodied Pinot Noir bursts with vibrant acidity that brightens the palate. Its silky tannins unfold, offering a smooth texture that lingers gracefully on the finish, inviting you to savor each sip.

FOOD PAIRING

Balsamic roast, pork tenderloin or a cheese and mushroom pizza.



Nutritional Info. Available Upon Request