

DISTRICT 7



2013 PINOT NOIR MONTEREY • CALIFORNIA

VINEYARDS

Of all grape varieties, Pinot Noir is the most sensitive to its terroir. We work hard each vintage to get it right in the vineyard so that when the grapes are harvested and arrive at the winery, we can step aside and allow the fruit to speak for itself. The cool temperatures of District 7 present ideal growing conditions for Pinot Noir. Each afternoon, the reliable winds from the Monterey Bay come howling down the valley, keeping our estate vineyards at a moderate temperature.

WINEMAKING

The delicate Pinot Noir grapes were picked at optimum ripeness. Upon arrival at the winery, the grapes were destemmed, crushed and fermented in open top fermenters. Over the next 2 – 3 weeks, the firm cap of skins and seeds that bubble up and form on the surface during red fermentation was punched down. The wine was carefully aged in a combination of new and neutral oak, to craft a lush, elegant wine with bright fruit aromas and vivid flavors.

TASTING NOTES

Flavors of black cherry and strawberry are complemented by a touch of vanilla and toast that linger in a long, silky finish. An elegant, balanced offering that is the ultimate food wine. Try it with grilled salmon, roast duck, pork tenderloin or soft-ripened cheeses.

WINE FACTS

APPELLATION: **MONTEREY**

ALCOHOL: **13.9%**

HARVEST BRIX: **24.8°**

pH: **3.75**

SUGGESTED RETAIL PRICE: **\$20**

CRAFTED FROM 100% ESTATE GROWN WINE GRAPES

DISTRICT7WINES.COM