



2019 Pinot Noir Grace House

Harvest Dates: October 1st - 2nd, 2019 | **Alcohol label %:** 12.5 | **pH:** 3.5 | **Acidity (TA):** 7.1 | **Residual Sugar (g/L):** 0.0

Growing Conditions

Our 2019 harvest got underway about two weeks later than normal, due to the season's cool, wet spring. July and August heat helped to accelerate vine development, and we were fortunate that the fall months allowed for extended hang time to bring the sugar content into balance with the acidity levels.

Winemaking

Malolactic fermentation on skins until dry, punched caps 3 time/day

Aging

Aged in a combination of French oak and older American Oak barrels for 11 months.

Bottling

March 4, 2021, Cork Seal

Limited quantity, Library Wine. Club membership required for access.

Appearance

Garnet

Palate

Medium-bodied and flavorful on the palate, possessing a full bouquet of raspberries and blackberries with a spicy note of cinnamon.

Food Pairing

Pairs nicely with grilled vegetable & fish dishes, as well as savory pasta & poultry entrees. Don't be afraid to try it with something that's traditionally paired with a white wine!

