



# 2019 Barrel Aged Pinot Noir

Alcohol label %: 12.3 | pH: 3.8 | Acidity (TA): 5.7 | Residual Sugar (g/L): 0.0

## Winemaking

With our first vintage of Barrel Aged Pinot Noir we used 100% new French Medium Toast Barrels. This gives off a wood chip aroma with complimentary aromas of mushrooms, cloves and raspberry. We cold soaked this vintage for five days before fermentation to give a rich, ruby color while providing ample tannins. Wild blueberry and black cherry flavors open on the first few sips and notes of blood orange, dried herbs and allspice are ever present. The winemaking teams enjoys this wine with an aged Manchego cheese or with a roast duck feast.

## Food Pairing

While the intensity of this wine means that it demands your attention all itself, we find this wine makes a great match for the grill! Try it with grilled red meats or chicken, wood-fired pizza, grilled vegetables and more

