



# 2017 Pinot Noir

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Alcohol label %: 12.5 | pH: 3.68 | Acidity (TA): 6.4 | Residual Sugar (g/L): 0.0

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## Winemaking

95% Pinot Noir, 5% Marquette

## Aging

Extended barrel aging provides a structured palate with depth and minerality.

## Nose

Earthy aromas of oak, leather, and flint.

## Palate

Unrefined, rich and complex with fresh fruit flavors.

## Food Pairing

Salmon, roasted chicken, or pasta dishes