



2023 Accent de la Vigne Pinot Noir

VINIFICATION

The fruit was destemmed and passed through a heat exchange to drop the temperature below 40 degrees F and prevent radical fermentation. After a 3 day cold soak the temperature is raised and yeas is added to start fermentation. Fernmented temperature controlled to 80 degrees. Wine is then neutral oak aged for approximately 8 months.

TASTING NOTES

This is a very expressive wine aromatically, with lychee, cranberry, kola, raspberry, red cherries abounding with hints of cinnamon and clove, wildflower honey, and cacao. Flavors of red fruits including pomegranate are accented by wisps of cedar and a hint of leather. This wine has a bright, food-friendly profile.

AGEABILITY

This wine is ready to drink now and should drink well for the next three to five years.

FOOD PAIRING

This wine will pair well with poached or grilled salmon, variety of pork dishes, poultry, and lamb.

APPELLATION(S) California

ALCOHOL 13.5% by volume

TA 0.58 g/100ml

pH 3.91

RS 0.16 g/100ml