



ECHELON

CALIFORNIA SERIES

PINOT NOIR
2010



VINEYARDS & HARVEST

Aromas of dark fruits and raspberry flavor abound in this California Pinot Noir — blending the best of California's Central Valley and Central Coast appellations. The Central Valley grown grapes benefit from cool breezes that consistently blow in off of the Sacramento River Delta. Bright, red fruit flavors like raspberry are typical of grapes sourced from Arroyo Seco in the marine-influenced Central Coast growing area.

To protect this fickle, thin-skinned grape, the vines were trained to form a Geneva Double Curtain providing their own natural shade during the warm summer months. The 2010 harvest was exceptional with cooler than average temperatures throughout the extended growing season. Harvest took place an average of three weeks later than normal giving the grapes the opportunity to ripen slowly enhancing flavor development.

WINEMAKING

Our Echelon Pinot Noir was pressed lightly before completing fermentation to maximize the rich mid-palate flavors and minimize tannins. Fermentation was carried out in temperature controlled tanks at 65-70 degrees in order to preserve the dark fruit aromas.

TASTING NOTES

Sumptuous aromas of black cherry and plum are accentuated by a touch of warm cinnamon spice. Rich flavors of black currant and raspberry with a hint of earthy sage lead into a smooth, silky finish.

In a word...velvet.

FOOD PAIRING

Pairs well with wild salmon with rosemary, turkey burgers or soft cheeses like Brie or Humbolt Fog.

LIFE PAIRING

A leisurely Saturday afternoon.

VARIETAL: PINOT NOIR

ALCOHOL: 13%

RS: .067%

PH: 3.75

ACIDITY: 6.0 g/L

OAK: MEDIUM TOASTED OAK

SRP: \$13.99

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