

Currency Pinot Noir 2015

STORY

Currency is any method of exchange accepted to fulfill a need. Almost anything can be considered a currency as long as it represents value. Our intention is that the wine making methods we employ will facilitate a wonderful exchange of conversation and experience in every glass.

VINIFICATION

After a gentle crushing process, the juice is transferred to rotary fermentation tanks. The tanks are on their sides and rotated three times a day. The fermentations are typically one day shorter than with upright tanks and produces slightly greater fruit enhancement with fewer tannins. Fermentation is done with commercial yeast that is designed to ferment to dryness at a moderate rate. The wine is pressed at dryness and transferred to another tank for ml inoculation. Malolactic usually takes about three weeks. Wines have SO2 additions done after ml and racked as soon as possible in the winter months. Cold stability is done naturally because winter temperatures are usually sufficient for cold stabilization and additional chilling is not needed.

TASTING NOTES

This is an elegant wine showing notes of black cherry and plum, is medium-bodied, and unfolds into a velvety mouthfeel and soft finish. Pairs nicely with broiled herbed Salmon, smoked turkey or creamy Brie cheese.

ACCOLADES:

- ◆ **92 POINTS** - Just Wine Points
(*latest rating)
- ◆ **97 POINTS** - Just Wine Points



REGION: California
VARIETAL: 100% Pinot Noir
VINTAGE: 2015
ACIDITY: Balanced
ALCOHOL: 13%

