

Pin Point Pinot Noir 2015

STORY

Pin Point offers consumers fresh, fruit forward, distinctive varietals of consistent quality and exceptional value that are ready for immediate consumption. These wines are ideal as an aperitif and complement everyday meals as well as special occasions.

VINIFICATION

Grapes for this wine were harvested late in the evening and into the morning, when the grapes are at their coolest temperature. Thus, preserving the crispness and delicate fruit flavors in our wine. The grapes were destemmed, gently broken to release juice and light levels of tannin. A short cold soak and moderate fermentation was used to preserve the exceptional color for this vintage. The wine was fermented on the skins for five to seven days, followed by a gentle pressing to avoid extracting any harsh tannin from the seeds or skins. A touch of Syrah is added to enhance the red fruit notes and structure while preserving the unique Pinot Noir flavors.

TASTING NOTES

Ripe red raspberry and cherry aromas carry through to the palate, balanced by a crisp yet silky finish. The wine pairs well with grilled chicken, Fusilli pasta tossed with extra virgin olive oil, fresh tomato and herbs or a rustic wood oven-fired pizza with wild mushrooms and Taleggio cheese.

ACCOLADES:

- ◆ **97 POINTS** - Just Wine Points
(*latest rating)
- ◆ **90 POINTS** - Just Wine Points
- ◆ Bronze Medal, World Wine Championships
U.S. Pinot Noirs - Beverage Testing Institute



REGION: California
VARIETAL: 96% Pinot Noir; 4% Syrah
VINTAGE: 2015
ALCOHOL: 13%
ACIDITY: Balanced

