



# SONOMA CUT

2020 PINOT NOIR  
SONOMA COUNTY

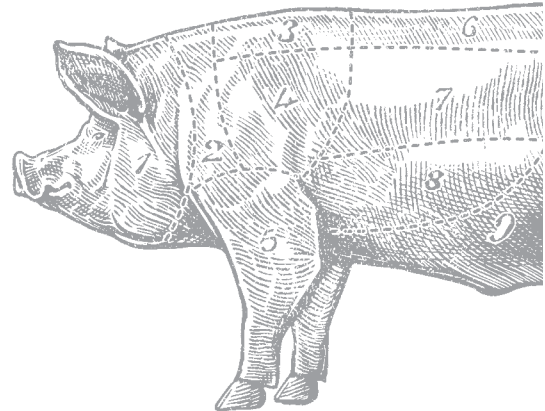
This Sonoma County Pinot Noir is the perfect wine to pair with your favorite cut of pork or salmon. The fruity and earthy bold flavors of this Pinot Noir are decidedly a perfect pairing for any grilling master. Harvested from multiple vineyards within Sonoma County, some located inland in the Sonoma Valley and the others situated on Sonoma Coast, this Pinot Noir has a structured and textured palate.

## WINEMAKER'S NOTES

This is a beautiful ruby red wine with a bouquet of cherries, raspberries and cranberries on the nose. This is a structured Sonoma County Pinot Noir with that is medium bodied with flavors of fresh crushed red cherry and wild blackberries laced with a touch of citrus peel and cocoa. Overall, this wine is well-balanced with smooth tannins, measured acidity and a hint of earthiness. The finish is long and satisfying.

## PAIRS WELL WITH

- 6. Tender and juicy pork Loin with a spice rub alongside a fig and arugula salad
- 8. Slow cooked oven baked Spareribs sauce served with a cheesy mac and cheese
- 10. Spiral cut honey baked Ham with au gratin potatoes



## TECHNICAL NOTES

APPELLATION: Sonoma County  
ALCOHOL: 14.5%  
AGING: 12 months in neutral French oak  
PH: 3.38  
TA: 5.7g/L  
VARIETALS: 100% Pinot Noir