



PARMESON

2015 Pinot Noir | Sonoma Coast | Wildcat Mountain Vineyard



Tech Notes

Production: 137 cases

MSRP: \$45

Alcohol: 14.0%

pH: 3.79

TA: 5.28 g/L

Residual Sugar: 1.0 g/L

Composition: 100% Pinot Noir, Clones 115, 667, 777

Harvest Date: 9/16/2015

Aging: 11 months in 100% French Oak, 25% New

Bottling Date: 8/10/2016

Accolades

Double Gold | American Fine Wine Competition | 2018

Tasting Notes

Aromas of fresh red cherries mingle with fragrant dried herbs and rose petals, while on the palate a medley of stewed redcurrants and red cherries beckon. Allspice, leather, liquorice, star anise, white pepper, cedar and baked prunes round out the palate. This youthful, elegant wine has soft velvety tannins and a lingering finish.

Our Pinot Noir is extremely versatile making it an ideal partner for so many dishes. Some of our favorites include roast chicken, truffle mac and cheese, grilled salmon, lamb curry, mushroom soup, braised duck breast and beef bourguignon.

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