

PARMESON

2017 Pinot Noir | Sonoma Coast | Wildcat Mountain Vineyard



Tech Notes

Production: 127 cases

MSRP: \$49

Accolades: *90pts Wine Advocate*

Alcohol: 14.4%

pH: 3.7

TA: 6.04 g/L

Residual Sugar: 0.93 g/L

Composition: 100% Pinot Noir
Clones 115, 667, 777, Pommard 4

Harvest Date: 9/15/2017

Aging: 10 months

100% French Oak, 25% New

Bottling Date: 8/2/2018

Vintner's Notes

“The secret to the success of this Pinot is its unique micro climate. Each morning a layer of morning fog from the bay blankets the vineyard. As the sun burns off the fog, the vines are met with a constant afternoon breeze.”

- Tom Parmeson

Tasting Notes

Aromas of warm baked cherries mingle with fragrant dried herbs and stewed plums, while on the palate a medley of stewed blackcurrants and cherry cola beckon. Allspice, leather, white pepper, cedar and black cherries round out the palate. This complex, elegant wine has soft velvety tannins and a lingering finish.

Pairing Suggestions

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.

ParmesonWines.com | info@parmesonwines.com | 707.385.1969