

V I N U M CELLARS

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SIERRA DEL MAR VINEYARD

2023 PINOT NOIR

Clarksburg

Vineyard and Winemaking Facts: These Pinot Noir grapes are grown in Clarksburg California which is due East of San Francisco by 90 miles in the Sacramento Delta area. The delta is warm based on its inland location, but due to the coastal proximity the area receives the cool breezes in the early afternoon from the San Francisco Bay. The cooler the climate, the higher the natural acidity. We harvest the grapes in the middle of the night by machine while cold and deliver the fruit early at the winery. We gently destem the grapes directly into its fermentation tank for a 72 hours cold soak maximizing skin contact. The wine is then inoculated with yeast and primary fermentation begins at 50 degrees F. The wine is fermented in tank for 10-14 days with pump overs 3 times daily. After this primary fermentation is complete the tank is drained and the solids are pressed gently and then combined with the primary lot. Finally, the wine is inoculated for Malo-lactic fermentation and then transferred into neutral French oak for the remainder of secondary fermentation and then allowed to aged in 2 year old barrels for 9 months.

Sierra Del Mar describes the cycle and flow of water in California. Rain and snow fall in the Sierra mountains flow into the below waterways (the Sacramento Delta) which feeds the irrigation of our grapes.

Tasting Notes: Medium vibrant garnet color with aromas of juicy cherry, earth and clove spice. The medium bodied palate is fleshy with varietal finish and beautiful sweet and sour cherry finishes dotted with sweet and sappy toasted vanilla oak flavors elegantly and is very balanced. The structure is showcased by the cool climate of Clarksburg and the resulting acidity from the grapes grown here.

Food Pairings: I love drinking Pinot Noir on its own as it is a very complex and sexy glass of wine. But if you must this wine pairs well with roasted duck breast and served with sautéed cherry and mushroom glaze. It will stand up to a filet mignon with Demi glaze sauce and haricot verts. It also works well with duck confit and cassoulet as well.

Varietal Composition...	100% Pinot Noir
Appellation.....	California
Winemakers.....	Richard Bruno & Chris Condos
Alcohol.....	13.5%
Barrel Aging.....	2 year old French Oak
TA.....	0.59g/L
pH.....	3.76
Production.....	600 cases

