



1300 FIRST STREET
SUITE 368
NAPA CA 94559
TEL: 707.466.9122
greyhousewines.com
vinumcellars.com



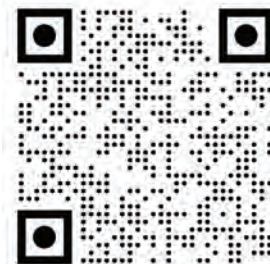
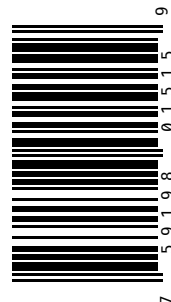
SPRING STREET 2022 PINOT NOIR Monterey

Vineyard and Winemaking Facts: This wine is from a single vineyard (Arroyo Loma) Pinot Noir grown by veteran Central Coast grape grower Steve McIntyre and is comprised of three Dijon Clones: 115, 667 and Pomard 4. The vineyard is sustainable and farmed organically, but not certified. This wine was fermented in opentop fermenters and received a 72 hour cold soak period followed by gentle 30 minute pump-overs, three times daily. The wine was finished in 2 year old Francois Frere burgundy barrels for a period of 18 months.

Tasting Notes: The color of this Burgundian inspired fine Pinot Noir is medium garnet and aged in 2 year old French Oak barrels for 18 months on its natural lees with no racking. The aromas of this wine are of ripe black cherry with some leather and earth notes in the backdrop. The ripe cherry is sappy and rich on the palate and the wine finishes with an elegant silky texture best described as supple and combines well with the strawberry, raspberry coulis and a suggestion of spicy clove and cinnamon.

Food Pairings: My favorite accompaniment to Pinot Noir is roasted Duck Breast cooked medium rare and served with French lentils. It works well with a classic Toulouse Style French Cassoulet with a whole duck leg confit cooked in its own bowl with cannellini beans, pork shoulder and finished topped with bread crumbs prior to 2 hours in the oven. On the lighter side it's nice with seared tuna, sushi nigiri (especially Unagi) and pairs well with Impossible Burgers. But the best way to enjoy a fine Pinot Noir is on a Friday night with good friends and lots of laughter.

Varietal Composition	100% Pinot Noir
Appellation	Monterey
Winemaker	Richard Bruno & Chris Condos
Alcohol	14.5%
TA	6.52g/L
pH	3.67
R.S.	0.13g/L (dry)
Aging	18 months in 2 year old French Oak
Production	2,500 cases



Available in 750mL format and 19.5L, stainless steel kegs.