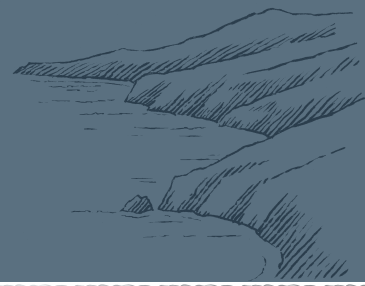


COASTAL
CALIFORNIA
WINES

Reata



2018 PINOT NOIR • THREE COUNTY

RELEASE DATE
Spring 2020

APPELLATION
San Benito County (41%)
Monterey County (33%)
Sonoma County (26%)

VARIETAL
100% Pinot Noir

AGING
18 months on 35% new
French oak

AGING POTENTIAL
5-7 years

ALCOHOL
14.25%

ACIDITY
5.5 g/L

pH 3.68

PRODUCTION
8,000 cases

SRP
\$19.99



TASTING NOTES

Rich color hints at the boldness of this full-bodied Pinot Noir. Warm aromas of toasty oak fill the glass and lead to a well-structured, luscious weight on the palate. Densely delicious, earthy flavors mingle with notes of cherry and red plum while a backdrop of sweet spices adds complexity. Bright acidity carries through to the strong, lingering finish.

FOOD PAIRING

Due to its soft tannins and bright acidity, this wine pairs well with seafood, lightly smoked meats and chicken, as well as root vegetables and mushrooms.

WINEMAKER NOTES

Our Pinot Noir is blended from Three Counties to ensure it is fruit-forward with well-integrated tannins. Every year, Winemaker Linda Trotta hand-selects vineyards from each county to complete this blend. The portion from each county depends on the growing conditions of that vintage.

SAN BENITO COUNTY (41%): With its well-drained soils and eastern facing slopes cooled by a nearby river, the Pedregal Vineyard is the warmest vineyard source. It brings structure as well as darker fruit and earthy notes.

MONTEREY COUNTY (33%): Celebrated for its proximity to the ocean, arid climate and gravelly soils, the Arroyo Seco AVA allows for a nice texture on the middle palette.

SONOMA COUNTY (26%): This portion comes primarily from the Las Brisas Vineyard in the Los Carneros AVA. Close to sea-level, the wind and fog from the San Pablo Bay cools this region. This along with the dense, shallow clay soils imparts elegance and a red fruit profile into the wine.

The 2018 vintage in California will continue to be celebrated for its high-quality fruit. The steady and warm summer allowed for grapes to mature slowly. Harvest tracked two weeks later than usual, which allowed for extra hang-time. This combined with the cool, slow Harvest resulted in exceptional Pinot Noir with naturally high acidity and an expansive spectrum of flavors.

This wine was macerated on the skins for 10-14 days before fermentation. Daily pump-overs were used to extract flavor and color. A short fermentation at a cooler temperature preserved the ripe fruit flavors. The new French Oak barrels, used for nearly 40% of the blend, were medium to medium plus in toast level. This provided an integration of oak notes including sweet spices and vanilla. As 2018 was a cooler vintage, blending a larger component from the warmest vineyard site and layering with the other vineyard sites created a well-structured wine with luscious weight and soft tannins.

ACCOLADES

90 Points, Robert Parker Wine Advocate, v2017



Reata comes from the Spanish word for lariat and lasso. The lasso honors our winery's ranching tradition and winemaking philosophy. Just as lassos are woven together, our wines are sourced from exceptional vineyards and woven together by our winemaker. In 2018, our Winemaker Linda Trotta was named the *North Bay Business Journal's* Napa Valley Winemaker of the Year.