

# BREAD & BUTTER

## pinot noir

BODY	●●●○
ACIDITY	●●○○
OAK	●●●○
TANNIN	●●○○
RED FRUIT	●●○○
DARK FRUIT	●○○○
EARTH	●○○○
SPICE	●●○○

### FRUIT-FORWARD. DELICIOUS. SMOOTH.

#### TASTE & STYLE

An undeniably juicy Pinot Noir that bursts with cherries, raspberries, and a touch of cassis. Rich flavors of fresh fruit join with soft oak to create a beautifully long, smooth finish.

#### GOES WELL WITH...

Roasted vegetables, savory meats, and flavorful sauces.

#### GOES ESPECIALLY WELL WITH...

Roasted mushrooms, duck breast, and dog-earing another page in your favorite book.

#### LEAVE THE WINEMAKING TO US...

Our goal is to make a simply enjoyable, varietally-expressive Pinot Noir true to California. We carefully source this Pinot Noir from regions with warm days to enhance the ripe fruit notes and cool nights to maintain acidity. Fermentation in steel tanks allows the sweet spice notes to further develop. French oak adds soft tannins and sweet chocolate notes.

**VINTAGE** 2023

**APPELLATION** California

**OAK TREATMENT** French oak, 40% new

**ALCOHOL** 13.5%

**ACCOLADE** 90 Points, Tasting Panel, v2023  
90 Points, Decanter, v2022



**7x Hot Brand Award Winner** (Impact Magazine, 2018-2024)  
**Impact's Blue Chip Award Achieved at Brand's First Opportunity** (our 10th Year Selling)  
**#1 & FASTEST GROWING PINOT NOIR\***

## BREAD & BUTTER

DON'T OVERTHINK IT.

At Bread & Butter, we believe good things shouldn't be complicated. That's why our wines are **expertly made** to be **simply enjoyed**. All you need to do is pour a glass, sit down, and **don't overthink it**.

As our Award-Winning Veteran Winemaker, Linda Trotta says, **"A good wine is a wine you like."** It's time to leave the complexity to us and cheers with our classic, everyday wines.

BREADANDBUTTERWINES.COM  

\*Source: Circana; Unify; Mulo+Conv. L26W as of July 2024. Top 5 Super Premium \$11-14.99 Wines.

