

Matte

Pinot Noir

**A SIMPLE YET COMPLEX PINOT NOIR.
SIMPLE IN HOW IT CAN BE ENJOYED – BY ALL.**

American Viticulture Area (AVA): This wine is sourced from the heart of California, concentrated in the central valley. Ripe flavors develop from the heat of the valley combined with deep soils and the delta breeze help to retain acidity.

Winemaking Process: The fruit is picked in September after optimal ripening is achieved. It is fermented in tank for up to 14 days on the skins. Lower fermentation temperatures are preferred to help preserve delicate fruit flavors. The wine is aged on oak in tank for 8-9 months before bottling.

Winemaker Tasting Notes: Luxurious and complex aromas of ripe strawberry and Bing cherry. Toasted oak notes highlight milk chocolate, baking spices, and vanilla. All of these flavors mixed together create a balanced and velvety textured wine with a memorable and succulent finish.

A Wine & Experience pairing by Winemaker Matt Shuplock: "Personally pizza and Pinot Noir are a perfect pairing. This wine is a bit richer than most from this varietal, so it could be enjoyed with charcuterie and soft cheeses. I wouldn't hesitate to pair it with something spicy, like Korean BBQ short ribs either. Don't be afraid to serve this chilled for a summer cookout with friends."



About Matt Shuplock:

A California winemaker since 2008, Matt has been harnessing his craft working across all northern California appellations and varietals. Matt enjoys crafting wines that are approachable and enjoyable by all. Matt earned his Bachelor's Degree in Biotechnology (emphasis microbiology/fermentation) at UC Davis.

Alcohol: 13.8%

