

# Esoterica Pinot Noir

## 2018 North Coast

Lab stats:

Alcohol 13.65%

pH 3.7

T.A. 5.6 g/liter

Residual Sugar: Dry

Free SO<sub>2</sub> at bottling - 28 ppm

Total SO<sub>2</sub> - 95 ppm

Appellation:

50% Sonoma

50% Lake

Blend:

100% Pinot Noir

Production:

346 cases (12x750ml)

Esoterica Pinot Noir is a special blend that I create each year just to sell locally here in Northern California.

Our 2018 Esoterica Pinot Noir is a wonderful wine made from grapes grown in several fabulous North Coast vineyards. 2018 was a great year for Pinot Noir in California's North Coast...days were sunny and warm, nights very cool...with neither rain nor hot spells to do damage. This near-perfect weather was ideal for this delicate variety, as the cool nighttime temperatures helped to retain the grape's natural acids and preserve the graceful aromas and flavors for which the often-difficult Pinot Noir is so renowned.

Initial aromas of cherry and raspberry evolve to include subtle notes of toast and leather in this immediately appealing wine. The red fruit aromas are reinforced on the palate where dried cherry flavors, supported by just a hint of varietal earthiness, are carried nimbly forward by the silky-smooth tannins and pinpoint acidity. This wine will pair beautifully with simple, grilled salmon or sage-dusted pork tenderloin.