2018 CALIFORNIA PINOT NOIR

In the Vineyard

As leaders in the world of Pinot Noir, we take special pride in the wines that we produce. Believing that fine wine is “grown” in the vineyard, we crafted this Pinot Noir using fruit carefully selected from premium vineyards throughout northern and central California. This effort helps us achieve the unique balance of delicate Pinot Noir characteristics and the more intense fruit flavors found in the different terroirs that comprise our DeLoach Vineyards California Pinot Noir.

Conversations with the Winemaker

At DeLoach Vineyards we strive to produce distinctive wines that spotlight unique terroirs in a socially and environmentally responsible way, practicing sustainable viticulture and utilizing minimally intrusive winemaking techniques. The fruit for this Pinot Noir is primarily from the Delta region of California and is fermented in closed-top fermenters. A small portion is aged in seasoned barrels to impart slight oak characteristics to the wine, but most is kept in stainless steel in order to stay true to the wine’s lighter, food-friendly style. By fermenting and aging the majority of the fruit in closed stainless steel, we are able to retain the delicate fresh fruit aromas.

Tasting Notes

All of our California appellation wines carry the Heritage Reserve designation and reflect our commitment to showcasing the Golden State’s sun-drenched terroir. Our 2018 California Pinot Noir opens with delightful red fruit aromas and lush flavors of cherry, pomegranate and raspberry as well as a hint of clove. The wine is elegant and well balanced with a medium bodied, velvet finish.

Alcohol:
14% by volume

pH:
3.51

Titratable Acidity:
5.6 g/L