

Secret Cellars



Central Coast

PINOT NOIR 2016

VINTAGE

2016 was another phenomenal year in California. The season kicked off with much needed rains that set the stage for months of steady and even growth. Temperatures were slightly below average, a good thing, which lead to excellent phenolic development. Pinot Noir of this vintage shows amazing color, well-balanced sugar and acid, plus intense flavor.

WINE MAKING

We carefully picked the grapes during the cool night and early morning hours. Once at the winery the grapes were de-stemmed, gently pressed and cold soaked for several days prior to fermentation. We used open top fermenters, which provide more intense color, soften tannins and protect Pinot Noir's delicate fruit nuances. After fermentation, the wine is aged in French oak prior to bottling.

WINERY NOTES

Secret Cellars is a bold Pinot Noir with a nose of lush dark fruit and earth. Black cherry, pomegranate and cola flavors follow along with an attractive hint of sage. Supple tannins lead to a smooth and graceful finish.

FOOD PAIRINGS

Enjoy this hearty Pinot Noir with duck confit, grilled rack of lamb and creamy mushroom risotto

TECHNICAL INFORMATION

appellation: Central Coast

varietal composition: 93% Pinot Noir, 4% Petite Sirah, 3% Syrah

total acid: .55 g/100ml

pH: 3.72

alcohol: 13.5% alc by vol.

