

RANDALL-MONROE

California PINOT NOIR 2017



VINTAGE

2017 started out similar to the previous year with an abundance of rainfall followed by a balmy spring allowing for a gradual start to the season. As the season progressed, vines were fortunate to not have any frost damage and the temperatures rose leading to a great harvest. Cool mornings and warm days allowed for adequate cluster development followed by late rains, leaving the grapes to optimal brix levels. Extended hang time allowed for mature, ripe fruit with balanced acidity and well-developed tannins.

WINEMAKING

We carefully picked our Pinot Noir during the cool night and morning hours. Once at the winery, the grapes were de-stemmed, gently pressed and cold soaked for several days prior to fermentation. We used both open top fermenters, which provide more intense color and soft tannins, as well as stainless steel, to protect the Pinot Noir's delicate fruit nuances. After fermentation, the wine was aged for six to eight months in French and American oak.

WINERY NOTES

The wine boasts aromas and flavors of cranberry and ripe raspberry, a hint of toastiness, and a crisp yet silky finish.

FOOD PAIRING

The wine pairs well with herb roasted chicken, wood-fire grilled salmon or sautéed wild mushrooms.

TECHNICAL INFORMATION

Appellation:	California
Varietal Composition:	98% Pinot Noir, 2% Petite Sirah
Total Acid:	0.57 g/100ml
pH:	3.65
Alcohol:	13.5%

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