



## 2018 PINOT NOIR

When making Intercept Pinot Noir we target vineyard sites in Monterey County that benefit from cool foggy mornings from the Pacific marine layer and warm afternoons. Fermented in stainless steel with malolactic fermentation and aging done in barrels. Aged in French and Eastern European oak (30% new) for 14 months.

## TASTING NOTES

Garnet in color, with aromas of strawberry, pastry cream, and nutmeg. This wine is medium-bodied with dusty fine-grained tannins and a long juicy finish. Enjoy with grilled salmon, braised duck, or stuffed Portobello mushrooms.

## INFORMATION

Vintage: 2018

Appellation: Monterey County

Alcohol: 15.0

TA: 5.7 g/L

pH: 3.65

Composition: 100% Pinot Noir

