



Montoya 2018 Monterey Pinot Noir

APPELLATION

The Monterey American Viticultural Area (AVA) is one of Monterey County's top growing regions, with day-to-night swings of up to 50 degrees producing vibrant, lusciously flavored grapes. Grapes for Montoya wines were grown on our Monterey vineyards, giving us control over quality from the time the vines are planted until grapes are harvested. Most of the grapes for our 2018 Montoya Pinot Noir come from the Windmill, Twin Oak, and Suter Vineyards in Monterey's Arroyo Seco AVA. These vineyards produce grapes with crispness, fine structure and ripe berry flavors.

Grape Sourcing: 100% Arroyo Seco AVA / 100% Monterey County

WINEMAKING

After cool night and early morning harvest, the grapes underwent extended skin maceration during fermentation to accentuate juicy blackberry and raspberry fruit flavors. Aging for 12 months in 100% French oak barrels imparts a silky richness and complexity, while the addition of a touch of Syrah lends spiciness and structure. The wine was gently fined and filtered prior to bottling.

Varietal Blend: 95% Pinot Noir, 5% Syrah

Alc. By Vol. 13.5%, TA 6.0%, pH 3.62, RS 1.1 g/L

WINEMAKER'S NOTES

Juicy blackberry and raspberry fruit flavors, with balanced structure and a silky, complex finish

Suggested Pairings: Pasta Primavera, Mushroom Risotto, Savory Crêpes

