

ARIUS

2018 PINOT NOIR CALIFORNIA

BRAND STORY

Dedicated and ambitious, at Arius we hand-craft unrivaled wines to represent the best grapes grown in California.

WINEMAKING

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 use open top fermenters, which provide more intense color, soften tannins and protect Pinot Noir's delicate fruit nuances. After fermentation, the wine is aged for six to eight months in French and American oak barrel.

TASTING NOTES

This Pinot Noir exudes flavors with grace and complexity. Enjoy the nuances of black cherry, cola and currant with a long smooth finish.

TECHNICAL NOTES

VARIETAL COMPOSITION: 98% Pinot Noir, 2% Petite Sirah

REGION: California PH: 3.68

ALCOHOL: 13.5% By Vol. TOTAL ACIDITY: 0.55g/100mL

UPC:8-51718-99328-9