



MARC CELLARS

2018 PINOT NOIR CALIFORNIA

BRAND STORY

Step in to Marc Cellars and you're transported to a simpler time. Behind our cellar door, we're applying Old World traditional wine making techniques to exemplary fruit sourced from the finest vineyards in California.

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 soften tannins, as well as stainless steel, to protect Pinot Noir's delicate fruit nuances. After fermentation, the wine is aged for six to eight months in French and American oak.

TASTING NOTES

Fragrant black cherry and red raspberry aromas carry through to the palate, framed on the palate by notes of vanilla, cedar and spice, with a crisp yet silky finish. The wine pairs well with a divine cheese platter, mushroom risotto, grilled salmon or roasted chicken.

TECHNICAL NOTES

VARIETAL COMPOSITION: 100% Pinot Noir

REGION: California

PH: 3.68

ALCOHOL: 13.5% By Vol.

TOTAL ACIDITY: 0.59g/L

UPC: 851718991247