

Carneros Ranch

2017

CARNEROS PINOT NOIR

CARNEROS RANCH PINOT NOIR

The Carneros Appellation is located at the southern boundaries of Napa and Sonoma counties. Since it received its official AVA status in 1983, it has become synonymous with world class Chardonnay.

Carneros experiences cool, windy summer days that begin and end with a blanket of fog sweeping across the area from the San Francisco Bay. These conditions allow the grapes to mature at a leisurely pace, leading to more flavorful and fruit driven wines.

On the nose, darker fruit aromas of freshly picked cherries, plum, and cranberry abound. This Pinot Noir fills the palate with luxurious red fruit flavors that are enhanced by a note of exotic spice (a trademark of Carneros Pinot) and a touch of new French oak. The wine's acidity is in perfect balance and the mouthfeel is supple and broad - a hallmark of superb Pinot Noir.

WINEMAKING:

Picking Dates: Aug. 24 - Sept. 12, 2017
Brix (average): 26.3°
T.A.: 6.72 g/L
pH: 3.55
Fermented at: 80° F
Aging: 18 months in French oak

FINISHED WINE:

Alcohol: 13.9%
T.A.: 6.1 g/L
pH: 3.64
Residual Sugar: Dry

PACKAGING:

Closure: Nomacorc Select 100
UPC Code: 020872701010
Bottles/case: 12 x 750ml
Case Weight: 37 lbs.
Pallet Config: 14 cases/layer
4 layers/pallet
56 cases/pallet

THE CARNEROS RANCH BRAND

The Carneros Ranch wines, Pinot Noir and Chardonnay, are the result of many decades of friendships built in the vineyards, wineries, and front rooms of our Carneros neighbors. We sourced fruit from some notable Carneros Appellation vineyards with differing clonal selections, micro-climates, and viticultural practices to blend with our estate fruit. Each of the lots in the blend has a unique flavor profile and the wines we create present a style that we couldn't manage solely from our own vineyards.

