



PINOT NOIR

APPELLATION Sonoma Valley, CA

ANALYSIS 0.53 total acid
3.71 PH
13.9% alcohol, by volume

BLEND 93% Pinot Noir
7% Syrah

ORIGIN

Our winemaker selected grapes from vineyards across California's best cool climate growing regions. With warm, sunny days moderated by cooling influences, conditions in these areas create an ideal climate for growing Pinot Noir.

FERMENTATION

The wine was fermented on the skins for five to seven days, followed by a gentle pressing to avoid extracting any harsh tannin from the seeds or skins.

DESCRIPTION

The flavors of this full-bodied wine are ripe and the texture soft, so it gives a feeling of being broad and relaxed on the palate. Aromas recall cola and dark berries, and the flavors resemble stewed cherries.

One Leaf WITH

- Grilled chicken
- Fusilli pasta tossed with extra virgin olive oil
- Pizza with wild mushrooms and Taleggio cheese

ACCOLADES

BEST BUY - Wine Enthusiast , November 2016

SILVER MEDAL – Beverage Testing Institute, 2015



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