

# RANDALL-MONROE

## *California* PINOT NOIR 2016



### VINTAGE

2016 was another phenomenal year in California. The season kicked off with much needed winter rains that set the stage for months of steady and even growth. Temperatures were slightly below average, a good thing, which lead to excellent phenolic development. Pinot Noir of this vintage shows amazing color, well-balanced sugar and acid, plus intense flavor.

### 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.

### WINERY NOTES

The wine boasts aromas and flavors of cranberry and ripe raspberry, a hint of toastiness, and a crisp yet silky finish.

### FOOD PAIRING

The wine pairs well with herb roasted chicken, wood-fire grilled salmon or sautéed wild mushrooms.

### TECHNICAL INFORMATION

Appellation:	California
Varietal Composition:	98% Pinot Noir, 2% Petite Sirah
Total Acid:	.56 g/100ml
pH:	3.53
Alcohol:	13.5%

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