



MARLO 2017 California Pinot Noir

Technical Information

Appellation: California

Varietal Composition: 100% Pinot Noir

Total Acid: 0.54 g/100ml

pH: 3.67

Alcohol: 13.5%

WINE NOTES

Vintage:

2017 started out similar to the previous year with an abundance of rainfall followed by a balmy spring leading to a great start to the season. As the year progressed, vines were fortunate enough to not have any frost damage and the temperatures rose leading to a great harvest. Cool mornings and warm days allowed for adequate cluster development followed by late rains, leaving the grapes to optimal brix levels. Extended hang time allowed for mature, ripe fruit and well-developed tannins.

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:

Fragrant cherry, cranberry and red raspberry aromas carry through to the palate, framed on the palate by notes of cloves, caramel and spice, with a crisp yet silky finish.

Food Pairing:

Duck would be a classic dish to pair with Marlo Pinot Noir, along with grilled trout topped with bacon, or mushroom risotto.

