

## WRITER'S BLOCK PINOT NOIR 2017

### VINEYARDS

Although Lake County would not strike one as being the most ideal growing region for Pinot Noir, the unique growing conditions do provide a few locations to grow Pinot. The Dorn and Lyon families took on the Pinot Challenge, grafting clone 32 Pinot Noir onto established vines. Each successive year brings more depth and complexity to this Pinot Noir, proving again the diversity of the Lake County wine scape.

### WINE STYLE & TASTING NOTE

The oak is light and the tannins soft, this wine shows with aromas and flavors of dark cherries, ripe red raspberry, finishing with notes of brown sugar. We age the wine in French oak barrels for 12 months of which about 10% are new. The wine is fermented in a stainless-steel tank, and smaller fermentation bins as we utilize both cool and warm fermentation temperatures with these vineyards. We fermented this wine using native yeast.

### FOOD PAIRINGS

This Pinot Noir pairs nicely with grilled pork tenderloin, roasted duck breast with a cherry reduction, or try with a bacon and gruyere quiche.

### TECHNICAL NOTES

APPELLATION Lake County, CA ALCOHOL 13.5% pH 3.72 TA 0.62g/100mL  
RS 0.12g/L BARREL AGING 12 months in French, American and Hungarian  
(15% new) VINE AGE Avg. 15 years YIELDS 3-4 tons per acre  
PRODUCTION 850 cases MSRP \$18.00

