

JED STEELE'S
SHOOTING STAR

2016 PINOT NOIR

We age our Pinot Noir nine months in French and Hungarian oak to preserve the delicate aromas of cranberry, cherry, and cinnamon. On the palate, you'll find flavors of cherries, dried figs and cocoa; this wine finishes elegantly with cinnamon and white pepper. Pair with a variety of dishes, such as cherry glazed duck breast, Leek & pecorino pizza, roasted mushroom and feta tart, or fig and pâté bruschetta.

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