



2013 Santa Barbara Pinot Noir

We take a hands-off approach with our pinots using slow fermentation and long, gentle pressing. We then rest the finished wine in oak (30% new French) for about 8 months. The wine has a velvety nose with a strawberry and perfume quality. Dried cherries lead the palate, followed by hints of wild strawberries. Lovely floral notes shine before ending on a spicy note. Pair with roast pheasant or with creamy polenta with mushrooms and eggplant.



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