

CLOISSONNÉ

VARIETAL/APPELLATION

Pinot Noir, Sonoma Coast

TASTING NOTES

Bright crimson in color. Earth, spice and floral aromas jump out of the glass. Strawberry, dark cherry and flavors are vibrant and engaging. Firm acidity and spice notes on the finish.

VINTAGE NOTES

The 2018 harvest was a late one in California with a big crop. We are thrilled to be able to make a wine of this quality and character at a price that everyone could access. Grown in the Sonoma Coast, this wine exhibits the finesse that is a hallmark of Pinot Noir. Gentle handling and use of French oak created an engaging wine.

PAIRING SUGGESTIONS

Bright and intense in flavor, but very well balanced. This wine pairs well with a wide range of foods from salmon, roasted chicken, rich pastas or can be enjoyed on its own.

WINEMAKING NOTES

- 100% Pinot Noir
- Fully destemmed
- Fermented cool in small jacketed tanks
- Aged in 100% French oak

CASES PRODUCED

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