

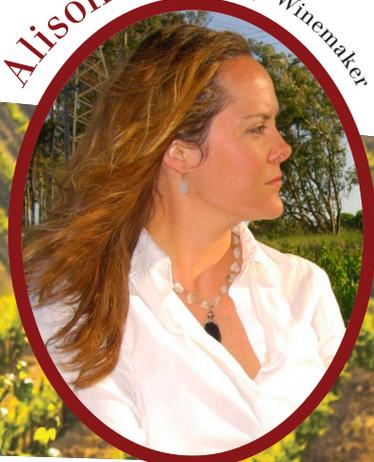
GARNET

VINEYARDS

Pinot Noir

Sonoma Coast

Alison Crowe, Winemaker



Winemaker Notes

The grapes were hand picked at night and early morning to retain freshness and acidity. We 100% destemmed at the winery and then after a brief cold soak macerated the wine in tank for about 12 days before pressing off. After being pressed, the lots went through 100% malo lactic fermentation. Oak aging, with French oak and a touch of American for vanilla and spice notes, contributed body, finesse and well-balanced character.

Food Pairing Suggestions

Pinot Noir is a great choice with lamb, duck and even medium-rare beef. I've been experimenting with quinoa and wild rice recently and have found their toasty, earthy flavors a natural pairing with Pinot. Try serving as a side dish, tossed with toasted chopped almonds, shallots, kale and pancetta and finished with a few drops of balsamic vinegar. Top portions with a beautifully-poached farm-fresh egg and you've got a unique but subtly impressive entrée. This wine also would be great on its own, passed with pâté and Dijon mustard on crostini or oven-roasted mushrooms tossed with tiny shavings of parmesan cheese and your very best olive oil.

Vineyard Notes

Branching out into the Sonoma Coast appellation affords Winemaker Alison Crowe a larger toolbox from which to create her Garnet Sonoma Coast Pinot Noir. She searched out rich berry flavors from our Russian River vineyards and earthy, dark fruit character from our windy Petaluma Gap vineyard, Rodgers Creek. Rodgers Creek Vineyard is well known for producing high-scoring Pinot Noir and Alison sourced over half of this blend from this award-winning hillside vineyard. Clone 777, Pommard and even some rare Wente Pinot Noir clones make this a complex Pinot Noir.

Technical Profile

Winemaker: Alison Crowe
Appellation: Sonoma Coast
Blend: 100% Pinot Noir
Alcohol: 13.63%
Glucose | Fructose: Dry
Total Acidity: .54 g/L
pH: 3.61
UPC: 8 52260 00401 0