



## PINOT NOIR - DUTTON RANCH

**COUNTRY** USA  
**REGION** Sonoma  
**GRAPES** 100% Pinot Noir

**APPELLATION**  
**NOTABLE**

Russian River Valley  
Vegan Gluten Free

### BACKGROUND

Au Contraire wines are crafted for those who aim to live life to the fullest, who revel in turning the every day ordinary into something extraordinary. Our wines celebrate the spirit of taking on any challenge in life, no matter how insurmountable it may seem. This irresistible *joie de vivre* is artfully embodied on each Au Contraire label with a playful illustration that turns expectations on their heads. This Sonoma County winery from Taub Family Vineyards was inspired by beloved Palm Bay International founder David S. Taub, who touched everyone he met with his charisma, compassion and tenacity. He would often use the phrase "Au Contraire!" to motivate colleagues, friends and family to seek out creative solutions and accomplish unexpected results. These expressive wines are dedicated to David's infectious approach to life. Outstanding quality is guaranteed by legendary California enologist Tom Hinde and his experienced team of viticulturists and winemakers. This Pinot Noir hails from the Dutton Ranch, Sebastopol, in the heart of the Russian River Valley's Green Valley AVA. This area has a foggy, coastal climate with cool days and relatively narrow diurnal temperature swings. The two acres of vineyards are composed of a goldridge topsoil - a fine, sandy loam, and a subsoil of sandy loam and sandstone. The average vine age is 15 years.

### VINIFICATION

Primary fermentation in stainless steel tanks followed by malolactic fermentation in barrel on full fermentation lees. Native yeasts and a few small lots with cultured Burgundy isolates, 667, 777, 115. Minimal racking. 12 months in barrel (100% French, 45% new).

### COLOR

Bright ruby.

### NOSE

Highly fragrant raspberry and plum with a soft earthy, mushroom tone accented by vanilla notes.

### PALATE

Broad and lush with bright, red cherry and plum. Juicy acidity is mellowed by savory notes of mushroom.

### ANALYSIS

Alcohol: 14.1% TA: 6.1 g/L pH: 3.58 RS: <2 g/L

### BOTTLE SIZE

750 ml

### SERVING SUGGESTIONS

Pairs well with grilled and roasted meats such as lamb, pork, poultry, salmon, mushrooms and with flavorful cheeses.



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