



## PINOT NOIR - LAWLER VINEYARD

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

**APPELLATION**  
**NOTABLE**

Carneros  
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 comes exclusively from the Lawler Vineyard, located within the Donum Estate. The five acres of vineyards, composed of gravel, clay and loam, are situated within gently rolling hills rising up from San Pablo Bay in Carneros. This area is defined by Maritime climate with summer fog, warm days, and a long growing season.

### 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. Minimal racking. 12 months in barrel (100% French, 50% new).

### COLOR

Dark ruby.

### NOSE

Pronounced aromas of fresh cherry, tea and baking spice. French oak aging lends notes of sarsaparilla and cola nut.

### PALATE

The palate is broad and lush with roundness and purity of plum and cherry fruit. Hints of earthy spices, like anise and cedar, round out the finish.

### ANALYSIS

Alcohol: 14.1% TA: 6.3 g/L pH: 3.55 RS: <2 g/L

### BOTTLE SIZE

750 ml

### SERVING SUGGESTIONS

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



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