



PINOT NOIR - SONOMA COAST

COUNTRY USA
REGION Sonoma
GRAPES 100% Pinot Noir

APPELLATION
NOTABLE

Sonoma Coast
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 company 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, from top vineyards in Russian River Valley, Carneros and the Sonoma Coast - including Dutton Ranch and Lawler Vineyard, 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. A blend of Sonoma Coast vineyards from Sebastopol to the Fort Ross Seaview AVA overlooking the Pacific make up this Pinot Noir. These warmer vineyard sites sit above the fog line, producing a cool climate style Pinot Noir with highly concentrated fruit flavors.

VINIFICATION

Primary fermentation in stainless steel tanks followed by malolactic fermentation in barrel on full fermentation lees. Mostly native yeasts. Minimal racking. 12 months in barrel (100% French, 35 % new).

COLOR

Brilliant ruby.

NOSE

Layers of cherry, raspberry and plum with a hint of violet are surrounded by subtle spice.

PALATE

An elegant and silky mouthfeel with fine-grained tannins and firm acidity, showcasing the wine's ripe red fruit.

ANALYSIS

Alcohol: 13.8% TA: 5.42 g/L pH: 3.72 RS: <2 g/L

BOTTLE SIZE

750 ml, 1.5 L

SERVING SUGGESTIONS

Pairs well with grilled and roasted meats such as lamb, pork, poultry, duck and light sauces, or with delicate cheeses.



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