



MON FRÈRE PINOT NOIR



COUNTRY USA

WINEMAKER TOM HINDE

REGION California

GRAPES Pinot Noir

BACKGROUND

Mon Frère Winery champions the very best in quality wine making and exceptional value from California. French for my brother, Mon Frère is a tribute to those special friends who feel like family. Winemaker Tom Hinde brings a wealth of experience and knowledge in crafting this fine range of wines.

PRODUCTION AREA

A blend of Sonoma Coast vineyards, Santa Rita Hills Vineyards in Santa Barbara and Santa Lucia Highlands and Vineyards in Monterey. A full spectrum of Pinot Noir clones are represented in this wine.

DESCRIPTION

COLOR: Vibrant purple-garnet.

NOSE: Enticing aromas of cherry, raspberry and plum, and a faint violet hint surrounded by subtle spice from integrated French oak barrel aging.

TASTE: Well balanced palate with refreshing acidity and luscious tannins yielding a plush weight.

VINIFICATION

Grapes are harvested in early September. All of the fruit is hand-sorted and fully destemmed with no crushing. Cold soaks (4-5 days), warm fermentations (85-90 degree range), and minimal punch downs. Total skin contact ranges from 11-18 days, with wine put to barrel on the lees for malolactic fermentation. Racking is minimal, with only one base blend to allow the new wine to "marry" in the barrel before bottling. Native yeast is used on small lots using cultured burgundy isolates. Aged 10 months in 100% French oak (25% new oak).

ANALYSIS

Alcohol: 13.9% TA: 0.542 pH: 3.72

SERVING SUGGESTIONS

Enjoy with grilled and roasted meats such as lamb, pork or chicken and dishes made with light sauces. A great match with medium aged cheeses.

BOTTLE SIZES

750 ml

