



## PINOT NOIR - SONOMA COAST



<b>COUNTRY</b>	USA	<b>APPELLATION</b>	Sonoma Coast
<b>REGION</b>	Sonoma	<b>WINEMAKER</b>	Tom Hinde
<b>GRAPES</b>	100% Pinot Noir		

### 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 and the Sonoma Coast 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 wine is made from a blend of vineyards situated in the heart of the Russian River Valley. These warmer vineyard sites sit above the fog line, producing a cool climate style Pinot Noir with highly concentrated fruit flavors.

### PRODUCTION AREA

A blend from vineyards situated in the heart of the Russian River Valley. A full spectrum of Pinot Noir clones are represented: older traditional California selections of Martini and Pommard, along with Dijon.

### DESCRIPTION

**COLOR:** Brilliant ruby-garnet.

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

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

### VINIFICATION

Fruit was rigorously hand sorted and fully destemmed with no crushing. Moderate cold soaks (4-5 days), warm fermentations (85-90° F), and minimal punchdowns. Total skin contact ranged from 11-18 days with all fermentations being carefully basket pressed and put to barrel on full fermentation lees for malolactic fermentation. Racking was minimal with only one base blend being done in the spring to allow the new wine to "marry" in barrel before bottling. Native yeast and malolactic fermentation with only small lots conducted using cultured burgundy isolates. Aged 12 months in barrel (100% French, 35 % new).

### ANALYSIS

Alcohol: 14.2% TA: 5.8 g/L pH: 3.67 RS: 1.5 g/L

### SERVING SUGGESTIONS

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

### BOTTLE SIZES

750 ml

**90** POINTS **WINE SPECTATOR**  
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