

2014 “PINOLI COLE” PINOT NOIR

ANDERSON VALLEY, A.V.A.



THE WINE:

100% Pinot Noir from a single vineyard called Angel Camp in Mendocino County’s Anderson Valley. A blend of Dijon clones #115, 667, Pommard clone 4, Swan clone and David Bruce clone. Fermented in one ton open top oak fermenters. 40% whole cluster fermentation and 24 days maceration. The wine was aged for 10 months in 35% new, 65% mature French oak and bottled unfiltered, unfined. Winemaker Alex Crangle made only 102 cases of this wine.

Anderson Valley is home to some of California’s best Pinot Noir vineyards. The cool maritime climate and warm summer days allows slow ripening of the often finicky Pinot grape varietal. The name “Pinoli Cole” comes from the local dialect of the region – known as “Boontling” – it refers to the gravelly soil found in certain parts of this remote and isolated valley.

TASTING NOTES:

Color: Ruby-garnet.

Aromas: Bing cherry, strawberry, exotic spices and subtle hints of rose petal and tea leaves.

Flavors: Classic Pinot Noir silken texture and mouthfeel with bright cherry and rhubarb notes with nuances of white pepper and herby spice.

Food Pairing: Cedar plank grilled salmon with a ginger-sesame-garlic rub.

~ DRINK NOW THROUGH 2021 ~