

# 2015 PINOLI COLE PINOT NOIR

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## ANDERSON VALLEY, CALIFORNIA



### THE WINE:

100% Pinot Noir from the 1 acre Fratney Shams Vineyard in the Anderson Valley, AVA of Mendocino County. The vineyard is farmed organically by owner Ron Verdier. It is planted to the prestigious Dijon clone 115. Grapes were harvested by hand on Oct 6th, 2015. After being hand sorted and cold soaked the wine was fermented in open top French oak barrels. Winemaker Alex Crangle made only 148 cases this vintage.

### PINOLI COLE:

The Pinoli Cole wines are a collaboration between Quigley Fine Wines and winemaker Alex Crangle. The name Pinoli Cole is derived from the old “Boontling” dialect spoken by the early settlers of this isolated valley and translates to “gravelly soil”. By sourcing the fruit from small, sustainably grown vineyards in the Anderson Valley AVA the wines are intended to be terroir driven expressions of the cool climate of the Anderson Valley.

### TASTING NOTES:

**Color:** dark ruby

**Aromas:** deep core of cherry with strawberry and rhubarb notes along with hints of vanilla

**Flavor & Texture:** ripe red and black berry fruit mingle with some toasted oak notes; rich texture yet with classic Pinot Noir silky mouthfeel and acidity

**Food Pairing:** grilled Alaskan salmon in a shiitake and soy risotto

**-DRINK NOW THROUGH 2025-**