

2018 PINOLI COLE PINOT NOIR

ANDERSON VALLEY, MENDOCINO, CALIFORNIA



THE WINE:

100% Pinot Noir from the one-acre Frattey 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 in early October / late September 2018. After being hand sorted and cold soaked the wine was fermented in open top French oak barrels. Winemaker Alex Crangle made only 191 cases of this vintage.

THE ESTATE:

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: Church stained glass crimson

Aromas: Red cherries, wild berries, Eastern spices and wildflowers

Flavor & Texture: Bright red fruits, cherry skins, and hints of orange peel; the texture is silky and balanced with smooth tannins and bright acids

Food Pairing: grilled wild salmon served over shiitake mushroom risotto

-DRINK NOW THROUGH 2028-