

# CRAFTWORK

*Pinot Noir*

*sustainably farmed | estate vineyards*  
MONTEREY COUNTY, CALIFORNIA

*Honoring the best of traditional winemaking, the wines from our estate vineyards are handcrafted to showcase the natural expression of the vineyard, variety and vintage. In a world of flashy technology, some might call this hopelessly old-fashioned. We call it Craftwork.*

## *Tasting Notes*

An elegant and stylish wine, with aromas of black cherries, raspberries and plums. Medium bodied, with soft tannins, the bright red fruit flavors balance a lingering, sweet oak finish. Craftwork Pinot Noir is graceful, balanced, and pairs beautifully with grilled salmon, roast duck, pork tenderloin or soft-ripened cheeses.

## *Winemaking*

The delicate Pinot Noir grapes are picked in the cool, early morning hours, at optimum ripeness. Upon arrival at the winery, they are destemmed and cold soaked at 50°F for three days to help stabilize color and enhance flavor. The juice is then fermented in open-top fermenters, punched down three times a day at the height of fermentation, and held on the skins for two weeks before pressing. The wine is carefully aged with a combination of new and neutral oak to craft a lush, elegant offering that displays bright fruit and vivid flavors.

## *Vineyards*

Of all varieties, Pinot Noir is the most sensitive to its terroir, and our cool climate estate vineyards, consistently produce top-quality Pinot Noir grapes. The small towns of Greenfield and Soledad are blessed with the perfect climate for this temperamental varietal, with evening coastal fogs that often linger until mid-morning. This allows the intricate fruit flavors to develop while preserving crucial acidity. A combination of right location and traditional winemaking allows us to craft a graceful and expressive wine that delivers classic Pinot Noir flavors, complexity, and a silky smooth finish.

