

ÈQUOIA



PINOT NOIR

ESTATE VINEYARDS

Èquoia wines are crafted from our sustainably farmed estate vineyards located in Monterey, California. This magical place is hailed as one of the best places on earth to grow wine grapes. It is just the right distance from the Pacific Ocean to balance warm, sun-drenched days for ripeness and complexity, with the cooling effects of wind, fog and cold nights for bright, fresh acidity. Complex geology, soils and climates create the most interesting wines. Monterey possesses the most diverse wine growing climate in all of California, with four of the five heat summation regions. This elegant Pinot Noir comes from our estate vineyards in Region I, the cool northern reaches of Monterey County.

WINEMAKING

Upon arrival at the winery, the fruit is carefully sorted and destemmed. Then it is crushed and fermented in stainless steel fermenters. Gentle punch downs of the cap—grape solids that rise to the surface—are performed multiple times per day during the peak of fermentation to extract color and flavor. Once dry, the must is pressed into stainless steel tanks for settling, then racked to a combination of aging on new and neutral French oak.

TASTING NOTES

Silky and Balanced, Èquoia Pinot Noir opens with aromas of Black cherry and plum that lead into notes of Bing cherry and raspberry. On the palate, bright red fruit notes are underpinned by earthy forest floor, followed by hints of vanilla and toasty oak spice for a long smooth finish. Pair with salmon, roast chicken, stuffed mushrooms, duck or pork.

APPELLATION

Monterey

AGING

French Oak and
Stainless Steel

ALCOHOL

13.5%