

Anthony & Dominic



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NAMES THAT STAND FOR FINE NORTH COAST WINE

2020 NORTH COAST CABERNET SAUVIGNON

Fermented 12 days on the skins at 90°. Pumped over 3-4 times daily. 18 months in French and American oak barrels. Multi-layered flavors of dark plums and black berries with gentle tannins

Cabernet Sauvignon, Cabernet Franc, Petit Verdot

ALC 13.5% RS 0.30% pH 3.59 TA 0.52% 6 8458698073 6



2020 NORTH COAST CHARDONNAY

91 Points, BEST BUY, Wine Enthusiast, June Issue 2018 (v. 2016)

Hand harvested and moved through a 58°F fermentation using a Chardonnay yeast to enhance the bright fruit character. Aged six months in neutral French and American oak barrels. Complex citrus fruit flavors and aromas with a slight hint of oak highlight this crisp, clean release. The light straw color hints at the fresh, appealing flavor profile and delicate oak accents.

100% Chardonnay

ALC 13.0% RS 0.38% pH 3.51 TA 0.61% 6 84586 00561 3



2020 NORTH COAST PINOT NOIR

91 POINTS, 2019 California State Fair Wine Competition (v. 2017)

Hand harvested and moved through an 82° fermentation using a Burgundy yeast to enhance the bright fruit character. The cool fog and bay breezes created a moderate vineyard climate resulting in a multi-layered, fruit driven wine with age softened tannins and a pleasant balance of fruit and oak. Aged 18 months in new and neutral French and American oak barrels.

94% Pinot Noir, 6% Syrah

ALC 13.0% RS 0.50% pH 3.63 TA 0.55% 6 84586 00560 6

