

A+D

Anthony & Dominic

2019 NORTH COAST PINOT NOIR

Winemaking:

Hand harvested and moved through an 82°F fermentation using a Burgundy yeast to enhance the bright fruit character. Aged 18 months in new and neutral French and American oak barrels.

Synopsis: Cool fog and bay breezes make the North Coast vineyard climate cooler and moderate. This results in a fruit driven profile enhanced by aging that softens the tannins and balances the fruit and oak with layers of flavor. Food pairings with seasoned baked salmon, pork, cheeses and even chocolate are ideal with this tantalizing release.

Composition: 94% Pinot Noir 6% Syrah

Alc.: 13.0%

TA: 0.55%

pH: 3.63

RS: 0.50%

Vineyard Source: North Coast

Taste Profile: Black cherry, black berries, spiced oak

Finish: Soft and lingering

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