
2018 Pinot Noir

Winemaker Notes



SHENANDOAH VINEYARDS
2018 CALIFORNIA

PINOT NOIR

This Pinot Noir exhibits classic aromas of black cherry and bright raspberry. Medium-bodied, bursting with fruit flavors and hints of cedar, this selection pairs perfectly with seared salmon, grilled quail, or a simple mushroom risotto.

PRODUCED & BOTTLED BY
SHENANDOAH VINEYARDS, PLYMOUTH, CA

ALCOHOL 13.8% BY VOLUME

www.sobonwine.com

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



CONTAINS SULFITES 0 88338 03600 7

DESCRIPTION

This Pinot Noir exhibits varietal classics of bright cherry and subtle earth tones. Aging in brand new American Oak barrel yields expressive notes of vanilla and toasted spice. The traditional winemaking techniques of treading and use of whole clusters with no de-stemming contributed to its success.

FOOD PAIRING

Drink it every day with lighter foods like salmon, quail or risotto.

SPECIFICATIONS

95% Pinot Noir

5% Petite Sirah

20% barrel fermented in new French & American Oak barrels.

Residual Sugar: 0.01%

pH 3.61

Total Acid: 5.8gm/l

Alcohol: 13.8%

BOTTLED DATE

February 20, 2020; 207 cases bottled, 750ml

RELEASE DATE

May 1, 2020