

PENNYWISE



2008 Pinot Noir

Notes

Our inaugural Pennywise Pinot Noir blend is ruby colored with aromas of fresh cherries with a hint of Monterey terrior and silky caramelized oak. The mouth of this wine explodes with cherry fruit, nuances of chocolate truffles with hints of lavender, summer sweet plums and wild strawberry. This wine finishes with a note of espresso, subtle Spanish bay leaf, and crushed blueberries wrapped around integrated French oak.

This wine was crafted from two different vineyard blocks of Monterey Pinot Noir and Clarksburg Pinot Noir. Most of this fruit is a combination of Clone 4 (Pommard), 115, 667, and 777. These appellations bring different nuances to the table. The 2008 Clarksburg Pinot Noir is very fruit forward which is balanced by the terrior driven 2008 Monterey Pinot Noir. The combination of the two lots lends to a blend with depth and complexity unknown to this price category. A splash of Syrah and Merlot adds some additional depth and color to this blend without distracting from the true varietal characteristic of Pinot Noir.

Pairings

This wine would pair wonderfully with a seared duck breast with cherry reduction alongside wild rice, a mixed mushroom flatbread pizza with fresh thyme, or a ground turkey burger topped with fresh chevre and caramelized onions with Dijon mustard.

VARIETAL

94% Pinot Noir, 5% Syrah, 1% Merlot

APPELLATION

California, 70% Monterey, 24% Clarksburg, 5% River Junction, 1% Paso Robles

ALCOHOL

14.0%

PH

3.81

TA

0.63 g/100mL

UPC

8 33302 00234 8