

2013 Pinot Noir

Grapes for the 2013 Flor de Campo Pinot Noir were sourced from carefully selected cool climate sites in the Sta. Rita Hills, Santa Maria Valley, and Monterey County. Vineyard sourcing allows Flor de Campo Pinot Noir to capture to the true essence of this region and the Pinot Noir grape gaining earthy tones and spice from the Sta. Rita hills, bright fruit from Santa Maria and silky texture from Monterey. The wine is garnet with a ruby hue and is bursting with bright red fruits like raspberry and bing cherry with a hint of cola, pepper and some earthiness. On the palate this medium bodied and balanced wine delivers bright fruit and spice. Extremely versatile, it pairs well with a wide variety of cuisines.

Appellation:	Central Coast
Varietals:	100% Pinot Noir
Color:	Garnet with ruby hue
Aroma:	Bursting with bright red fruits such as raspberry and bing cherry with a hint of cola, pepper and a hint of Santa Barbara earthiness.
Taste:	This medium bodied and balanced wine delivers bright fruit and spice.
Fermentation:	Open top stainless steel tanks for 12-21 days
Aging:	Aged 8 months in 100% French oak barrels
Alcohol:	13.9%

UPC: 08691-08016-1
SCC:1086891080168
Case: 12pk

Features

- Warm days and cool nights create bright wine with firm acidity
- Stylistically bright wines with fresh acidity.
- Varietally correct expression of Central Coast terroir

Benefits

- Cool climate growing creates ripe yet balanced flavors
- Food friendly flavor profiles to pair with a wide range of cuisines.
- True representation of cool climate Pinot Noir

Competitive Set

- Meiomi
- La Crema
- Cambria

