

S O L V E R O

PINOT NOIR

2 0 1 9

GARNET VALLEY, SUMMERLAND

TASTING NOTES

Expansive red berry fruit aromas evolve in the glass to reveal layers of earthy spice and truffle. Polished tannins frame the palate which lingers with subtle floral notes on the finish.

VINIFICATION

In the winery, each block and clone of Pinot Noir were treated independently with gentle destemming to achieve whole berries in the fermenters. The skin contact and temperature of each fermentation was carefully managed before pressing off the finished wine to age for 12 months in premium French oak barrels, 25% new.

FOOD PAIRINGS

Charcuterie, crispy pan-seared halibut and duck confit are excellent companions with this enigmatic wine.

CLONES Pommard, Swan, 115, 667, 777, 828.

YIELD 1 ton/acre

ALC 12.2% | **pH** 3.54 | **TA** 6.3g/L | **RS** 1.25g/L

PRODUCTION 450 cases | **SKU** 415565

