

ART OF THE *Cooper*[®]

IN BARREL WE TOAST

The mark of a cooper is the insignia—a symbol of pride and passion for the long lost art of cooperage. A Cooper is a skilled barrel-maker that sets the stage for the most artfully crafted wine.

From choosing the wood for hand-carved staves, to hooping and toasting the inside of a barrel, this is an art-form passed down through the generations.

PINOT NOIR • MONTEREY

APPELLATION: Monterey

ALCOHOL: 14.5% By Vol.

RS: 0.62g/100ml

AROMAS: Black cherry, blackberry, cocoa

FLAVORS: Cherry, plum, toasty oak, sweet vanilla

STRUCTURE: Soft entry, velvety tannins, balanced acidity, clean finish

Winemaking Notes:

The harvest season was perfect for ripening the delicate fruit flavors and maintaining excellent acidity for this wine, sourced from the Monterey AVA. The fruit was picked in the early morning hours, then fermented slowly at a cool 75 F. The wine was then pressed directly on French and American oak until the perfect balance of fruit/oak was achieved.

Food Pairing:

Pair with garlic pork roast, smokey glazed ham, wild mushroom bruschetta, and delicate cheeses like Gruyere and Taleggio.

