



HIDDEN CRUSH

Pinot Noir

CENTRAL COAST 2014



APPELLATION:

Central Coast, California

Sourced 100% from Monterey, California including Santa Lucia Highlands and San Benito.

VARIETAL COMPOSITION:

Pinot Noir: 85%

Syrah and Petite Sirah: 15%

WINEMAKING:

The grapes were hand harvested from select vineyards in the Central Coast of California. All lots received a minimum of two days cold soaked at 55°F before being warmed and inoculated with RC-212 and Assmanshausen yeast. After fermentation, the wine was pressed off to small oak cooperage. The wine underwent secondary fermentation in barrels. After five months of aging, the wine was racked out of barrel, blended and then prepared for bottling.

WINE STYLE:

Color - Medium ruby

Aromas - Pretty aromas of Bing cherry, black raspberry, Asian spice and vanilla with a hint of smoke

Palate - Rich vanilla, mocha and sweet fruit

Finish - Soft, well-integrated tannins and good length on the finish

TECHNICAL DATA:

Alcohol: 13.9%

pH: 3.65

Residual Sugar: 4.0g/L

TA: 6.5g/L

FOOD PAIRING:

This versatile Pinot Noir will pair well with a wide variety of meats, poultry, cheeses and grilled salmon.

