



ALLIED WINE GROUP

MARLO CELLARS PINOT NOIR

Varietal:

100% Pinot Noir

Tasting Note:

Fragrant cherry, cranberry and red raspberry aromas carry through to the palate, framed on the palate by notes of cloves, caramel and spice, with a crisp yet silky finish.

Alcohol:

13.5%

Food Pairing:

Duck would be a classic dish to pair with Marlo Pinot Noir, along with grilled trout topped with bacon, or mushroom risotto.

Vineyard Notes:

We carefully picked our Pinot Noir during the cool night and morning hours. Once at the winery, the grapes were destemmed, gently pressed and cold soaked for several days prior to fermentation. We used both open top fermenters, which provide more intense color and soften tannins, as well as stainless steel, to protect Pinot Noir's delicate fruit nuances. After fermentation, the wine is aged for six to eight months in French and American oak.



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