



## **2012 Pinot Noir (Magnum) Solomon Hills Vineyard, Santa Maria Valley AVA**

This wine was made just for our Philosophers Club members to enjoy during the holiday season, or any special occasion, with friends and family. For the first time Norm made Pinot Noir from clone 23, which we typically use for our Goat Bubbles Rosé. Solomon Hills is one of the Miller family of vineyards, located in the Santa Maria Valley AVA. The grapes were picked at 23.2 Brix and the wine was barrel aged in French oak for over eighteen months. This wine is one of a kind in our portfolio!

### **Tasting Notes**

Enjoy the dark garnet color with aromas of black cherry, raspberry, smoke, leather and hints of raw tobacco and dried rose petal. Savor the Old World flavors of dried herbs, limestone, with some dusty tannins. Pairs nicely with persimmon bread pudding, grilled steak or ribs with your favorite rub and Chimney Rock Cheese from Cowgirl Creamery. Expect this wine to evolve in the glass. You may even choice to decant it. It shows lots of aging potential, perhaps 10-12 years. This wine starts as a budding rose and as it sits in the glass, blooms before your eyes.

### **Details**

Harvested:	September 23, 2012	Alcohol:	14.2% by Volume
Bottled:	May 26, 2014	pH:	3.52
Released:	December 6, 2014	TA:	0.72 g/100ml
Production:	75 cases	Brix:	23.2
Clone:	23	Price:	\$115