



## **2016 Pinot Noir (Magnum) Rio Vista Vineyard 667, Sta. Rita Hills AVA**

This wine was bottled in magnum format just for our Philosophers Club members to enjoy during the holiday season, or any special occasion, with special friends and family. Rio Vista Vineyard is one of the select vineyards we source from in Sta. Rita Hills AVA, which is known for stellar Pinots. The grapes were picked at 23.6 Brix and the wine was barrel aged in a combination of new and old French oak for nineteen months.

### **Tasting Notes**

The first thing you notice is the beautiful medium garnet to light ruby color. As you swirl your glass, enjoy aromas of red fruit, raspberry, cardamon and coffee. The palate offers hints of black cherry with a spicy finish. The mouth coating velvet tannins allow this wine to pair with a range of culinary delights, including grilled salmon, pork tenderloin, smoked turkey, butternut squash ravioli and ossobuco. Grilled pizza with burrata and bacon or a simple cheese plate with gouda and crackers will also pair nicely. For the chocoholic, Christmas fudge or cocoa almonds may delight. Others may enjoy a Cohiba with this classic cigar wine. Decant this wine in its youth and watch the nose evolve during the process. This wine will age for 10 years from release date in 2018.

### **Details**

Harvested:	September 3, 2016	Alcohol:	14.7% by Volume
Bottled:	April 4, 2018	pH:	3.63
Released:	December 8, 2018	TA:	0.65 g/100ml
Production:	59 cases (1.5 liter bottles)	Brix:	23.6
Clone:	Pinot Noir 667	Price:	\$125