Concentrated aromas of *rose petal*, *anise* and *black cherry* seamlessly mingle with *complex* flavors of *black raspberry*, *currant* and *cola* with notes of *hibsicus*.

The ripe tannins lend themselves to the *lovely* structure of this *well-balanced* wine.

**2016 Growing Conditions:** A warm, dry Spring and early summer led to excellent flowering and shoot growth. Adequate rainfall in August provided the vines with enough moisture to fully ripen all varieties through a continued warm, dry fall.

**Wine Background:** The grand grape of Burgundy, Pinot Noir has been transplanted to almost every wine growing region in the world. It is a demanding variety both in the vineyard and with vinification, but when done correctly, the results are well worth the effort.

**Winemaking Techniques:** This wine was crafted using 1/3 of the whole clusters added to fermentation to enhance fruitiness and a 12 day maceration (juice with skin contact). All of the barrel aging was completed in used French oak barrels.

**Serving Suggestions:** Grilled pork chops, grilled salmon, filet mignon.