

SEBASTOPOL OAKS

2013 Sonoma Coast Pinot noir

The Sonoma Coast appellation is one of California's most prized winegrowing regions. Warm sunny days give way to nights characterized by Pacific breezes, allowing cool-climate-loving Pinot noir grapes ample time to develop perfectly. Our winemaker sourced this wine from selected vineyards in this prestigious AVA and picked the grapes at the peak of ripeness before fermenting them here in Sonoma County.

Aged in French oak barrels, the *Sebastopol Oaks 2013 Sonoma Coast Pinot noir* displays abundant aromas of cranberry and rose, with a hint of cola.

On the palate bright red fruit is the star, followed by complex, nutty tannins and notes of savory spice. The mouthfeel is smooth and the well-focused acidity frames a subtle vanilla component, leading to a finish of leather, coffee and distinct plum.

We recommend pairing this balanced Pinot noir with grilled salmon, manchego cheese or herb-encrusted pork. Drinking very well now, this Pinot will also benefit from aging for up to five years.