

Parmeson

Varietal: Pinot Noir
Vintage: 2016
Region/AVA: Sonoma Coast
State Of Origin: California
ABV: 14.5%
Bottle Size: 750 ml
Bottles Per Case: 12
Closure Type: Cork

WINE STORY:

Vintner's Notes "The secret to the success of this Pinot is its unique micro climate. Each morning a layer of morning fog from the bay blankets the vineyard. As the sun burns off the fog, the vines are met with a constant afternoon breeze." - Tom Parmeson
Tasting Notes Baked red cherries and fresh plums mingle with fragrant dried herbs on the nose. On the palate the wine evolves with savory notes of earth, leather, dried rosemary, bramble, cedar and star anise. Hints of warm baking spice and a touch of oak linger on the finish. An elegantly balanced wine ready for drinking now and will age gracefully over the next ten years. Pairing Suggestions Pairings can include mushroom risotto, roasted lamb, truffle mac and cheese, grilled salmon, braised duck breast and beef bourguignon.

SCORES AND ACCOLADES:

91pts James Suckling, Double Gold Medal - New Orleans International

