



CARPE DIEM®

PINOT NOIR 2018

Anderson Valley, California

Carpe Diem Pinot Noir is made in Northern California's Anderson Valley. Over the years, this region has gained the reputation of an ideal terroir to grow Pinot Noir for still wines. Grapes for the Carpe Diem Pinot Noir are selected exclusively from the best vineyards in the cool Anderson Valley. This fog-shrouded region not far from Mendocino Coast and the Pacific Ocean provides ideal growing conditions for these delicate grapes.

WINEMAKING

Grapes sourced from vineyards spanning warmer inland to cooler coastal areas in the Anderson Valley were harvested at night, destemmed and allowed to naturally ferment with indigenous yeast in small stainless steel and oak wood open-top tanks. During the 12-day fermentation, 1 to 2 punchdowns per day lightly extracted the delicate Pinot noir aromas and flavors before pressing in our small basket press. The young wine was then aged in 60-gallon French oak barrique with 12% new barrels. A cool and extended malolactic fermentation lasting through the following spring finished the barrel ageing. After 10 months in barrel, the wine is blended and bottled with loose filtration.

Principal coopers are François Frères, Sirugue, and Seguin Moreau.

TASTING NOTES

Aromas of black currant, plum and dark cherry are mingled with earth and cedar notes. A well balanced, luscious Pinot Noir, flavors have a rustic sensation of bramble berry and mushroom. Broad and mouth filling on the palate, with a good frame of acidity for a smooth texture and finish.

FOOD PAIRING

Pairs beautifully with roasted beef tenderloin, chanterelle risotto, and semi-hard cheeses such as asiago and manchego



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POINTS
WINEENTHUSIAST

Aromas that at first are earthy and reduced lead to vivid black-cherry, raspberry and forest-floor flavors in this full-bodied, fruit-laden wine. A good balance between ripeness and acidity keeps it lip-smacking on the palate and the finish.

