

LODI - CALIFORNIA

PELTIER



WINERY & VINEYARDS

2023 • PINOT NOIR

ESTATE GROWN - LODI APPELLATION

color PALE RUBY

aromas BLACK CHERRY | BAKING SPICE | CEDAR

tasting notes BLACKBERRY | CRANBERRY | CHERRY | PLUM
CLOVE | CINNAMON SUGAR CRUMBLE

body MEDIUM/LIGHT

acidity BRIGHT

tannins MEDIUM

finish ROUND, SOFT

oak aging 14 Months | French Oak

winemaker's notes Our Estate Classic Pinot Noir comes from an aging vineyard in the Cosumnes River sub AVA where the nights are cooler and produces smaller clusters that help build concentration. This Pinot is aged in French Oak barrels with a medium toast.

pairings The earthy flavors and high acid pair well with fatty entrees, most commonly: duck and salmon. Try: Crispy Duck Breast with Cherry Sauce or Salmon with Soy, Ginger, and Sake

WINE INFORMATION

ALC.

SIZE

12.5%

750ML

pH

TA

RS

3.71

5.6 g/L

.42 g/L

PRODUCTION

67 CASES



CERTIFIED GREEN • LODI RULES

SUSTAINABLE WINEGROWING PRACTICES

All of our vineyards are Certified Green in the "Lodi Rules for Sustainable Winegrowing Practices." This third party program is known to be the most recognized in the industry with stringent yearly audits covering all facets of wine stewardship. A number of practices are required to pass the certification including care of the land, air, water, soil, and employee.

PELTIERWINERY.COM

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