

LODI - CALIFORNIA

PELTIER



WINERY & VINEYARDS

2023

french oak PINOT NOIR

ESTATE GROWN - LODI APPELLATION

color MEDIUM GARNET

aromas CRANBERRY | PLUM | HIBISCUS | TEA LEAVES

tasting notes RHUBARB | BAY LEAF | ORANGE MARMALADE |
ORANGE BLOSSOMS | ROSE PETALS

body MEDIUM

acidity BRIGHT

tannins STRUCTURED

finish MEDIUM TO LONG | DRY

oak aging 14 Months | 100% New French Oak Barrels

pairings This Estate Signature French Oak Pinot Noir will pair well with foods that are smoked, grilled or lightly charred to enhance the oak-driven style. Try: Lamb Shick Kebabs | Grilled Pheasant with Raspberry Balsamic Vinaigrette



WINE INFORMATION

ALC.

SIZE

12.5%

750ML

pH

TA

RS

3.72

5.4 g/L

.42 g/L

PRODUCTION

51 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

22150 NORTH KENNEFICK ROAD | ACAMPO, CA 95220
209.367.4882 | INFO@PELTIERWINERY.COM