

CLARKSBURG - CALIFORNIA

PELTIER



WINERY & VINEYARDS

2024 • PINOT NOIR

ESTATE GROWN - CLARKSBURG APPELLATION

color PALE RUBY

aromas BLACK CHERRY | RASPBERRY | CLOVE | WARM SPICE
VANILLA | FOREST FLOOR |

tasting notes POMEGRANATE | BLACKBERRY | CLOVE | EARTHY

body MEDIUM/LIGHT

acidity BALANCED

tannins LIGHT

finish DELICATE

oak aging 14 Months | French Oak

pairings The earthy flavors and balanced acidity 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

3.9

4.75 g/L

.1 g/L

PRODUCTION

154 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