



**M A R C   C E L L A R S**  
**2 0 1 3**  
**C A L I F O R N I A**  
**P I N O T   N O I R**  
**W I N E   N O T E S**

• G R A P E   S O U R C I N G •

Grapes for this wine were sourced from California's best growing areas for Pinot Noir in the Lodi and San Joaquin Valleys. A variety of vineyards were selected from warmer vineyards that highlight ripe, fruity flavors in the grapes to cool coastal climate growing regions where warm, sunny days are moderated by cooling maritime influences. The range of vineyards and growing areas creates a Pinot Noir that is crisp and complex yet approachable and luscious on the palate.

*Grape Sourcing: 100% California*

• V I N T A G E •

Reports from winemakers and winegrowers about fruit quality in 2013 are positive, despite a few rainstorms. Several California's wine growing regions reported that the rainstorms were accompanied by some high winds that helped dry out moisture. This year's Pinot Noir crop came in at average to above average size with excellent flavor profiles that are lush, balanced and consistent. With grapes showing beautiful color and aromas providing richness and finesse throughout the palate.

*Technical Information: 0.55 TA, 3.71 pH, 13.5% alcohol by volume*

• W I N E M A K I N G •

Grapes for this wine were gently squeezed, and cold soaked for up to 5 days prior to fermentation. A portion of the blend was fermented in open topped containers to soften tannins and provide more intense color and flavor extraction. This component was aged for 6-8 months in a combination of new and 1-2 year old French and American oak barrels, adding layers of toastiness, and complexity to the wine. The remaining portion of the blend was cold fermented in stainless steel to preserve the berry fruit characteristics and crisp acidity.

*Varietal Blend: 100% Pinot Noir*

• W I N E M A K E R ' S   N O T E S •

Fragrant cranberry and red raspberry aromas carry through to the palate with notes of cedar, spice, vanilla with a crisp yet silky finish. The wine pairs well with light pasta dishes, grilled salmon, tuna, or roasted chicken.