



2018 Donum Estate 'Single Vineyard' Pinot Noir Carneros

APPELLATION:

Napa Valley, Carneros

VARIETAL:

100% Pinot Noir

VINEYARD:

Estate

WINEMAKERS:

Tony Chapman & Dan Fishman

AGING:

French Oak; 74% New

BEST FROM:

Enjoy until 2027

ULTIMATE FOOD PAIRING:

Ahi Tuna – Cheese – Goat or a Tangy Bleu

ORDERING INFO:

1045955 | \$79.95

DESCRIPTION:

Donum is the convergence of exceptional wine, sustainable farming and art that links an international society. Donum's biodynamic and organic farming practices are the backbone in creating an environment in which the vines can prosper and ensures top-tier fruit. As a result, Donum single-vineyard wines display complexity and uniqueness—the true terroir and quality of some of most notable Pinot Noir regions in Northern California including the Russian River Valley, Carneros and Anderson Valley.

Carefully selected from the best barrels from the best vineyard blocks on the Carneros Estate, this flagship wine displays the most consistent in flavor profile from vintage to vintage. Intensely structured with bold expressions of blood orange, over-ripe strawberry, and juicy black cherry wrapped in a cloak of pronounced, aromatic French Oak. Powerful and full-bodied with integrated tannins, this beauty is a true show-stopper of a Pinot.





2018 Nue Wilde 'Coastview Vineyard' Pinot Noir Monterey

APPELLATION:

Monterey County

VARIETAL:

100% Pinot Noir

VINEYARD:

Coastview Vineyard

WINEMAKERS:

Ben Herod

AGING:

French Oak; 100% Neutral

BEST FROM:

Enjoy now through 2025

ULTIMATE FOOD PAIRING:

Grilled salmon, Cheese- Gouda or Comte

ORDERING INFO:

1050724 | \$44.95

DESCRIPTION:

The wines from Ben Herod at Nue Wilde were new to us, as 2018 was the inaugural vintage. The culmination of his many winemaking undertakings since 2005, he decided to take a chance on something that was his vision, and his endeavor alone. "Something inspired by nature and long walks in the wilderness. Wild ferments and new vineyards." Alongside rarer varieties such as Ribolla Gialla and Mission (yes, really), Herod takes a minimalist intervention approach to classic varieties like Sauvignon Blanc and Pinot Noir.

Situated at a breathtaking 2400 ft elevation vineyard just 7 miles from the Pacific Ocean outside the Salinas Valley, the vines of the Coastview Vineyard struggle in shallow soils comprised of decomposed granite and limestone. Small berries, cool climate and long hang time is the perfect recipe for a Pinot Noir as vibrant and feisty as this one. Crunchy red fruit, bramble, freshly turned earth, and pretty lilac notes will have your mouthwatering after the first sip. Only 3 barrels made, so stock up while you can.





2018 Red Car 'Estate' Pinot Noir Fort Ross-Seaview

APPELLATION:

West Sonoma Coast, Fort Ross-Seaview

VARIETAL:

100% Pinot Noir

VINEYARD:

Estate

WINEMAKERS:

Tanner Scheer

AGING:

11 Months, French Oak; 13% New, 87% Neutral

BEST FROM:

Now through 2023

ULTIMATE FOOD PAIRING:

Pan-Seared Salmon – Cheese - Gruyere

ORDERING INFO:

1050767 | \$74.95

DESCRIPTION:

Red Car has been producing Pinot Noir, Syrah, and Chardonnay with native yeasts and minimal intervention practices from “vineyards on the edge of the Pacific” for 2 decades, with their Estate situated above the Fort Ross coastline at around 1000ft elevation. The growing season for Sonoma Coast in 2018 was slow and steady with few weather events, meaning the grapes had plenty of hang time to ripen fully and evenly. The vines on Red Car’s Estate Vineyard were planted in 2005, and the 2018 vintage shows a concentration that can be attributed to the age of the vines combined with excellent growing conditions.

The beautiful aromatic complexity of this wine simply bursts from the glass: dried cranberries, Morello cherry and tart plum are seasoned with mint, licorice, sage, and crushed, dried flowers. The fermentation was carried out with 9% stem inclusion to add a little texture and boost the tannic structure without overwhelming the fruit characteristics. Would make a fantastic accompaniment to Thanksgiving dinner.

