



Cloudfall

2017 PINOT NOIR
MONTEREY COUNTY

Cloudfall wines aren't made for the glass, but for the meal. Each blend marries masterfully with a myriad of dishes, heightening the art of cooking, the flavor of food, and the joy of dining. Our food-focused approach results in wines that are subtle, not overpowering, with the right acidity and crispness to cleanse the palate, enhance drinkability, and enrich epicurean creations. Cloudfall Pinot Noir is a restaurateur's pocket wine—a reliable perfect pairing for memorable meals.

VINEYARD

Cloudfall Pinot Noir grapes are sourced from the warmer southern end of Monterey County. Here fruit grows on a south-facing slope of the Monterey Mountains, developing vibrant character elegantly balanced with the acidity representative of coastal growing regions.

WINEMAKING

The 2017 Cloudfall Pinot Noir underwent a twenty-four hour cold soak prior to inoculation in order to achieve a deep ruby red color and intensify strong berry aromas. The wine was aged on French oak to impart silky, transparent tannins complimenting the luscious fruit flavors with complex notes of spice.

WINEMAKER NOTES

Strong varietal aromas of cranberry, cherry cola and strawberry welcome the juicy, dark cherry flavors of this medium weighted wine. Well rounded on the palate, hints of spice compliment the succulent fruit leading to a soft finish.

WINE INFORMATION

COMPOSITION: 100% Pinot Noir

APPELLATION: 76% Monterey County

12% Sonoma County

8% Santa Barbara County

4% Napa County

ALCOHOL: 13.99%

TA: 0.57 G/100 mL

pH: 3.67

RS: 0.15 G/100 mL