

2004 CARNEROS PINOT NOIR



TECHNICAL DATA

Appellation: 100% Carneros

Varietal: 100% Pinot Noir

Alcohol: 13.5%

Maturation: 11 months in 30% new French
and Hungarian oak

Clones include: Dijon, Pommard, Swan

WINE DESCRIPTION

From the cool and fog-covered vineyards of the Carneros appellation, lying just north of San Francisco Bay, comes this cornerstone Carneros Pinot Noir. Creating a blend of Pinot clones that include Dijon, Pommard, and Swan, winemaker Michael Richmond has crafted a wine redolent of roses and cherries, coffee and peppery spices. Deep ruby in color, it brings to mind the image of dark rose petals illuminated by candlelight. With its velveteen texture and a lasting finish, this wine proudly shows its Carneros heritage.

FOOD PAIRING

Pinot Noir is the easiest of red wines to pair with an extensive variety of foods, since it evokes flavors found in so many fares. Even so, we think it's at its best paired up with any smoked foods, such as grilled filet mignon, roasted pork tenderloins, tea-smoked duck, or sautéed wild mushrooms. All you need is your imagination. Remember, when in doubt, pair it with Bouchaine Pinot.



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