



THE FIRST SPARKLING WINERY IN CARNEROS

## 2017 Colmar 538 Selection Pinot Noir

The Colmar 538 clone, originally from Alsace, France, is one of our favorite clones planted on our 340-acre estate vineyard because of its balance. Only select acres on our Carneros property are planted with this rare clone. These grapes deliver dark fruit characters with spice and an earthy backbone classic of great pinot noir.

**COMPOSITION:** 100% Pinot Noir  
**AGING:** 9 months in French Oak  
**APPELLATION:** Carneros  
**ALCOHOL:** 14.5%  
**TA:** 0.58 g/mL  
**PH:** 3.78  
**CASE PRODUCTION:** 100



### **TASTING NOTES:**

Aromas of blackberry and spice with a hint of cranberry greet the nose. Flavors of intense dark fruit and spice with a slight smoky note are supported by balanced acidity and a substantial mouthfeel leading into a beautiful finish.

### **VINTAGE NOTES:**

The spring of 2017 brought record rainfall to break the six year drought parching California. The late rains provided plenty of water to the vines for a vigorous start to the growing season. Heat spikes during harvest created some anxiety, but we had the grapes harvested before the peak of the heat. We were able to pick all of the grapes at their optimum ripeness.

### **WINEMAKING PROCESS:**

Individual vineyard lots were hand picked, destemmed, partially crushed and cold-soaked for 2 days to extract color and flavors. Three times per day they are on a punchdown or pumpover schedule, tailored to each lot to extract the fruit characters. The wine is then aged for 9 months in 100% French oak with 40% new oak barrels.

### **FOOD PAIRINGS:**

Smoked meats such as Speck or Spanish chorizo, along with some Carmody and Midnight Moon cheese pair beautifully with the spice in this exquisite wine. Turn to a garden-fresh ratatouille to bring out the dark red fruit. The earthy notes pair well with cedar planked salmon or a pumpkin ravioli with a brown butter sage sauce. End with an apple pie and a clothbound cheddar to round out the vibrant flavors the Colmar has to offer.

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