

	Retail	Savings
<b>\$28.99</b>	<b>\$55.00</b>	<b>47%</b>

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## 2014 Carmel Road North Crest product-timed-pdf - Pinot Noir - 47% Savings

### Why We're Drinking It

The slightest differences in clonal composition and terroir can have a terrific impact on Monterey Pinot Noir, yet the essentials remain. The wines are bright, crisp and silky, with a perfumed fragrance leading to complex flavors ranging from cherry pie filling to rhubarbs, pomegranates and dusty brown spices, all accented by smoky oak.

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### Tasting Notes

This Pinot Noir stands out with its dark purple hues. The aromas and flavors in the glass reveal blueberries, blackberries, spicy oak, and mocha. You can see why they call it their 'Cab-Converter'.

**VARIETAL**  
Pinot Noir  
**ALCOHOL**  
14.50  
**SIZE**  
750ml  
**BLEND**  
Pinot Noir

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### The Story to Know

The winemaking team seeks to capture the vibrant, bright flavor profile of Monterey - where the triumvirate of fog, wind and sun forge distinctive wines with vivid complexity, superb acidity and a pronounced minerality that have become the hallmark of Carmel Road wines.

Rising from the wide mouth of the deep, cold Monterey Bay, the Arroyo Seco AVA is located 40 miles up the Salinas Valley, nestled to the west on the foothills of the Santa Lucia Mountains. Directly in the path of the ocean's relentless influence, fog and fierce winds sweep over the vineyards, making this one of the coldest wine regions in California. The maritime climate combines with well-drained, alluvial gravel soils to produce Pinot Noir with bright, vibrant fruit flavors.

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