

\$13.00

2017 The Pinot Project Pinot Noir product-timed-pdf - California - 91pts JS | 90pts Wine Enthusiast "Great Buy"

Why We're Drinking It

The Pinot Project began in 2009 with a vision: a wine for the palate, the pocket, and the people. Renowned wine importer Michael Skurnik called on his experiences in the vineyards and cellars of Northern California to craft a silky, fruit-forward, and harmonious Pinot Noir. Since then, The Pinot Project has taken the wine world by storm.

Mission accomplished! The Pinot Project has accomplished its goal of being one of the greatest wine values in the world, The Pinot Project Pinot Noir is handcrafted from high quality Sonoma County, Monterey, and Central Coast vineyards. The diversity in soil and climate from these AVAs contributes to depth in character, balance, and pristine fruit. The grapes are harvested at optimal ripeness and then destemmed in order to express bright fruit flavors and maintain freshness. The wine is fermented in stainless steel, and 20% of the blend is aged for 5 months in French oak. The Pinot Project rests for 6 months in bottle before release

91pts James Suckling: *Fresh and refined pinot with strawberries, hints of cherries and blanched walnuts on the nose and palate. Medium body, silky tannins and a flavorful finish. Shows subtlety and flavor. Drink now.*

90pts Wine Enthusiast: *This is such a great buy from importer Michael Skurnik who turned to California for this wine. While supple in texture, the wine packs in dense red-cherry and ripe raspberry aromas and flavors that seem subtle at first but slowly open and expand with each sniff and sip. It has good layering and an excellent balance of moderate tannins and acidity.*

VARIETAL

Pinot Noir

APPELLATION

Sonoma County, Monterey, and
Central Coast

ALCOHOL

14.00

SIZE

750ml

BLEND

Pinot Noir

FERMENTATION
