

2018 CARNEROS PINOT NOIR

Winery Retail: \$35

Release Date: October 1, 2020

Alcohol: 13.8% by volume

Acidity: TA=6.2g/L; pH=3.54

Harvest Dates: Aug. 28 - Oct. 5, 2018

Brix at Harvest: 24.7 degrees

Vineyards: 27% Iund

4% Bottage

26% Sangiacomo

4% Domain Carneros

24% Schug Estate

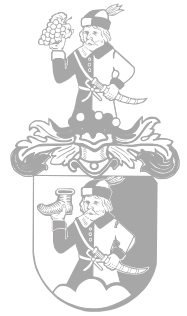
3% Oak Cottage

12% Ricci

Fermentation: 6-8 days in stainless steel punch-down and rotary fermenters with cap immersion up to 3 times daily

Aging/ Cooperage: 2 months in 800 gallon oak casks during malolactic fermentation and 9 months in medium-toast French oak barrels (20% new)

Production: 6,309 cases (12 x 750ml); 600 cases (12 x 375ml); 11 cases (6 x 1.5L); 6 x 3L btl



This classic Carneros region Pinot Noir offers a wide range of flavors and aromas, in the tradition of the finest red Burgundies of France. "Clonal diversity" is achieved by carefully blending several vineyard lots, each retaining its own unique clonal signature in the blend. The result is a complex wine with a rich bouquet of cherries, berries, and hints of spicy new oak. It has flavors reminiscent of black cherry, currant, and strawberry, followed by a rich, spicy texture and a long silky finish. This wine pairs nicely with lamb, duck, even grilled fish and will improve with additional cellaring for 2 to 5 years.



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THE **tastingpanel** **92** POINTS
MAGAZINE

Wine Spectator **90** POINTS

Schug Carneros Estate Winery
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