



Huge Bear

2013

PINOT NOIR

SONOMA COUNTY

WINEMAKER:
Meredith Leahy

APPELLATION:
Sonoma County

BOTTLING DATE:
March 23, 2015

RELEASE DATE:
May 15, 2015

CASES PRODUCED:
397

PRICE PER BOTTLE:
\$45

For Sonoma County Pinot Noir, the 2013 growing season was ideal, offering consistent temperatures with few heat spikes, and no early rains. Across appellations, conditions allowed for uniform ripening, high quality, and an abundant selection of high caliber grapes. Our 100% Pinot Noir is a graceful blend of outstanding fruit from the Russian River and Sonoma Coast AVA's.

WINEMAKER'S TASTING NOTES:

This delicate Pinot Noir shows notes of dark cherries and strawberry preserves. The mouth has similar aromatics as found on the nose, along with a backbone of minerality, cocoa, and hints of berries, cherries, and smoky bacon. The wine is a pleasing balance of acidity and smooth tannins, making it a perfect pairing with a variety of foods.

WINEMAKING TECHNIQUES:

Juice was fermented on the skins for six days before being gently pressed. The wine was moved to 45% new French oak barrels for malolactic fermentation, and then continuing barrel aging for 19 months.

FOOD PAIRINGS:

This is a versatile Pinot Noir, which will pair nicely with mushroom risotto, roasted chicken and vegetables, or charcuterie and cheeses.

BARRELS: 45% new French oak Barrels

ALCOHOL: 14.5%

BLEND: 100% Pinot Noir

ACIDITY: 0.51g/100ml

MALOLACTIC FERMENTATION: 100%

pH: 3.7