



REATA



JAMIESON
— RANCH —
VINEYARDS

2013 PINOT NOIR

THREE COUNTY – SONOMA/MONTEREY/SAN BENITO

Release Date	March 2015
Appellation	52% Sonoma, 31% Monterey, 17% San Benito County
Vinification	100% Stainless Steel
Aging	70% French Oak, neutral (10 months) 30% French Oak, new (10 months)
Aging Potential	2-7 years
Alcohol	14.2% by volume
pH	3.75
Production	19,355 cases
UPC:	8-58698-00247-5

Produced and bottled by Reata, Sonoma, CA

ABOUT REATA

The name Reata comes from the Spanish word for “lariat.” Hand Braided and buried in earth to cure, each rope – like our wine – is individual to its maker, and to the land it was born out of.

PINOT NOIR

TASTING

This Pinot Noir is notable for its rich ruby color and notes of cherry, raspberry and pomegranate. Aromas of vanilla fill the glass that lead to a well-structured weight on the palate. French oak notes lead to a strong Finish that lingers on the palate nicely. A great Pinot Noir for any occasion.

ESTATE CHEF'S PAIRING

This Pinot lends itself to several seafood preparations due to its soft tannins and excellent acidity. Salmon is a classic Pinot Noir pairing, though other good combinations are wild mushroom risotto, ragù, almost any light meat fowl smoked or dark meat fowl roasted with winter root vegetables.

