

REATA

2015 ★ PINOT NOIR

THREE COUNTY

RELEASE DATE

August 2017

APPELLATION

50% San Benito
37% Sonoma County
13% Monterey County

VARIETAL

100% Pinot Noir

AGING

18 months on 30% new French oak

AGING POTENTIAL

5-7 years

ALCOHOL 14.3%

ACIDITY 6.2 g/L

pH 3.56

PRODUCTION 3,700 cases

UPC 8-058698-00275-8

SRP \$21.99

TASTING NOTES

Rich color hints at the boldness of this big Pinot Noir. Warm aromas of toasty oak fill the glass and lead to a well-structured weight on the palate. Densely delicious, earthy flavors mingle with notes of cherry and raspberry while a backdrop of clove and coriander adds complexity. The strong finish lingers on the palate nicely.

ESTATE CHEF'S PAIRING

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

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.

