

REATA

2016 ★ PINOT NOIR

THREE COUNTY

RELEASE DATE

April 2018

APPELLATION

43% San Benito
23% Sonoma County
34% Monterey County

VARIETAL

100% Pinot Noir

AGING

18 months on 30% new French oak

AGING POTENTIAL

5-7 years

ALCOHOL 14.5%

ACIDITY 5.9 g/L

pH 3.5

PRODUCTION 7,200 cases

UPC 8-058698-00275-8

SRP \$21.99

TASTING NOTES

Rich color hints at the boldness of this full-bodied 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 red plum while a backdrop of sweet spices including 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.

