



# SONOMA CUT

2020 PINOT NOIR  
SONOMA COUNTY

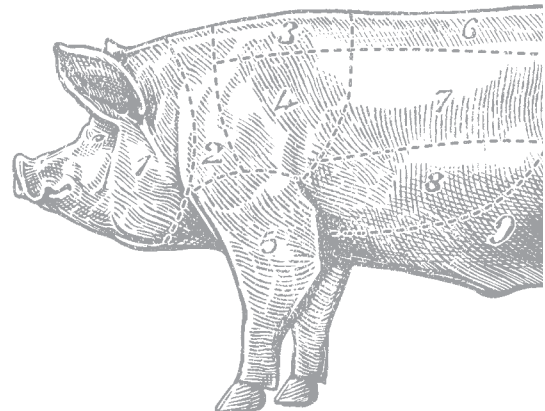
This Sonoma County Pinot Noir is an ideal companion for your favorite cut of pork. Its vibrant fruit and subtle earthy notes create a harmonious pairing, especially suited for the depth and char of the grill. Sourced from multiple vineyards across Sonoma County—from the inland warmth of Sonoma Valley to the coastal influences of the Sonoma Coast—this wine offers a structured, textured palate with layered complexity.

## WINEMAKER'S NOTES

This wine reveals a beautiful ruby hue, opening with an inviting bouquet of cherry, raspberry, and cranberry. A structured Sonoma County Pinot Noir, it is medium-bodied with vibrant flavors of freshly crushed red cherry and wild blackberry, accented by hints of citrus peel and cocoa. Well-balanced, it offers smooth tannins, measured acidity, and a subtle touch of earthiness, leading to a long, satisfying finish.

## PAIRS WELL WITH

- 6. Tender and juicy pork Loin with a spice rub alongside a fig and arugula salad
- 8. Slow cooked oven baked Spareribs sauce served with a cheesy mac and cheese
- 10. Spiral cut honey baked Ham with au gratin potatoes



## TECHNICAL NOTES

APPELLATION: Sonoma County  
ALCOHOL: 14.5%  
AGING: 12 months in neutral French oak  
PH: 3.38  
TA: 5.7g/L  
VARIETALS: 100% Pinot Noir