

Marc Cellars

PINOT NOIR

CALIFORNIA

2017

Vintage

2017 started off similar to the previous year with an abundance of rainfall followed by a balmy spring allowing for a gradual start to the season. As the season progressed, vines were fortunate to not have any frost damage and the temperatures rose leading to a great harvest. Cool mornings and warm days allowed for adequate cluster development followed by late rains, leaving the grapes to optimal brix levels. Extended hang time allowed for mature, ripe fruit with balanced acidity and well-developed tannins.

Winemaking

We carefully picked our Pinot Noir during the cool night and morning hours. Once at the winery, the grapes were de-stemmed, gently pressed and cold soaked for several days prior to fermentation. We used both open top fermenters, which provide more intense color and soften tannins, as well as stainless steel, to protect Pinot Noirs delicate fruit nuances. After fermentation, the wine is aged for six to eight months in French and American oak.

Winery Notes

Fragrant black cherry and red raspberry aromas carry through to the palate, framed on the palate by notes of vanilla, cedar and spice, with a crisp yet silky finish.

Food Pairing

The wine pairs well with a divine cheese platter, mushroom risotto, grilled salmon or roasted chicken.

Technical Information

Appellation:	California
Varietal Composition:	98% Pinot Noir, 2% Petite Sirah
Total Acid:	0.56 g/100ml
pH:	3.70
Alcohol:	13.5%



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