

JAMES BRYANT HILL

CENTRAL COAST | CALIFORNIA

ESTATE VINEYARDS | LIMITED PRODUCTION



PINOT NOIR

LEGACY

Early in the Gold Rush years, James Bryant Hill made his way from Boston to California. He did not arrive seeking gold, but rather to farm a large land grant between the Salinas River and what is now the town of Salinas. Almost 170 years after he first put seed to soil, we continue to sustainably farm our estate vineyards in the same valley. It is to this pioneering spirit that we salute James Bryant Hill and this bountiful place we call home.

VINEYARDS

Our wines are crafted from fruit grown on sustainably farmed estate vineyards in California's Central Coast, where the maritime influence from the Monterey Bay causes cool days and temperate nights. With a marine layer that often lasts until mid-morning and consistently windy afternoons, the Central Coast's long growing season allows the grapes to ripen slowly and achieve intense fruit flavors.

WINEMAKING

Upon arriving at the winery, the grapes are destemmed, crushed and fermented warm at about 85°F in a stainless steel fermenter. At dryness, the wine is pressed then racked cleanly for aging. Only 30% of the blend is aged on new French oak for 10 months to accentuate the bright, fruit-forward component of Pinot Noir.

TASTING NOTES

Our Pinot Noir has a lush and silky texture with raspberry aromas that lead into bright currant and cherry flavors and a long finish. With delicate notes of vanilla and sweet oak, it pairs deliciously with roast chicken, lamb chops, pork loin, grilled tuna and mild sausages.



jamesbryanthillwines.com

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