



ROCKLIN RANCH

ARROYO SECO, MONTEREY

Rocklin Ranch is situated in the foothills of Monterey's coastal ranges. Our name is derived from the large river rocks strewn amongst our vineyards that were deposited thousands of years ago by the Arroyo Seco River.

SUSTAINABLY FARMED

PINOT NOIR

ARROYO SECO, MONTEREY

The grapes for our Pinot Noir are grown on our estate vineyard located in the Arroyo Seco appellation of Monterey, a region with one of the coolest and longest growing seasons in the state. This micro-climate is noted for its moderate weather conditions and brisk afternoon winds and is ideal for cool-climate varietals. Evening coastal fogs in the spring and summer often linger until mid-morning the following day. This natural cooling effect slows photosynthesis and causes a unique lengthening of the growing season. These ideal growing conditions ensure intense fruit flavors and an ideal balance of acidity.

WINEMAKING

The grapes are picked at optimum ripeness in the cool early morning hours. Upon arrival to the winery, they are destemmed, but not crushed. The juice is fermented in small lots in open top fermenters and punched down three times a day at the height of fermentation, then held on the skins for two weeks before pressing. The juice is racked clean for 12 months of oak aging, resulting in a wine with an enticing balance of elegance and finesse.

TASTING NOTES

Rocklin Ranch Pinot Noir opens with bright aromas of ripe cherries and vibrant plums, with subtle notes of cedar and spice. Flavors of raspberries and cherry tart are highlighted by hints of clove and toasted oak. The soft tannins and supple mouthfeel lead into a lingering finish for this lush and graceful Pinot Noir.

FOOD PAIRINGS

Our Pinot Noir is extremely food friendly and pairs well with a wide range of flavors. Served with a casual family dinner, it complements fried chicken or roasted pork loin with herbs and fennel nicely. For fancier fare, this wine can accompany mushroom risotto, salmon, rack of lamb, or even grilled lobster.

