
WILLIAM WRIGHT

PREMIUM HAND-SELECTED



Pinot Noir

MONTEREY COUNTY

William Wright Reserve Pinot Noir is a classic, cool-climate wine sourced from our maritime-influenced estate vineyards in Monterey County, California. Premium quality grapes are hand selected to bring out the true essence of our Pinot Noir with varietally-correct aromas and flavors. Ultimately, William Wright wines are easy to drink, approachable and extremely food friendly.

GROWING REGION

In Monterey County, the cool ocean air off of the Monterey Bay sweeps down through the Salinas Valley daily. Morning fog can linger until mid-day, then gives way to warm, late afternoon sun. This maritime influence has a cooling effect, which lengthens the growing season and allows the grapes to ripen more slowly and evenly. Extra “hang time” leads to complex wines that exhibit heightened aromatics, intense fruit flavors and full varietal expression.

WINEMAKING

Our grapes are picked by hand at optimum ripeness during the night and early morning hours to keep the fruit cool and preserve the delicate nuances of the aromas and flavors. Upon arrival at the winery, the grapes are carefully sorted and destemmed, but not crushed, into small open-top fermentation bins. Using open-tops allows for greater extraction of color and enhancement of the flavors. The must is then inoculated with select yeast, punched down several times a day at the height of fermentation, and held on the skins for 10 days before pressing. The wine is then racked clean and aged on French oak for 12 months to add complexity and round out the tannins.

TASTING NOTES

Aromas of black cherries and ripe raspberries lead into bright flavors of red plums and pomegranate, with notes of vanilla and mocha. This medium-bodied Pinot Noir with a smooth texture and lingering toasty finish pairs beautifully with sautéed mushrooms with herbs, oven-baked salmon fillets, or roasted pork tenderloin.

