

WITNESS MARK



PINOT NOIR

As the pendulum of an antique clock swings in perfect balance, a complex network of gears and levers churn in tandem, leaving behind witness marks, or small grooves inside the clock. For veteran clocksmiths tasked with the challenge of repairing such intricate clocks, they must rely on these witness marks to guide their process of restoring the pendulum back into balance. At Witness Mark Wines, our winemaker relies on the same tenets of experience, ingenuity and artistry to craft our wines. A color, an aroma, a lingering flavor profile. These details are the witness marks that guide our winemaker's creative process. The result is a portfolio of beautiful, perfectly balanced wines from California's Central Coast.

WINEMAKING

At the winery, the fruit is carefully sorted then destemmed, crushed and fermented at warm temperatures in stainless steel fermenters. Gentle punch downs are performed several times a day. Once dry, the must is pressed into stainless steel tanks for settling, then racked prior to aging on both new and neutral French oak. The time on oak imparts nuanced notes of vanilla and toast.

TASTING NOTES

Rich with full flavors and silky, supple tannins, Witness Mark Pinot Noir overflows with concentrated aromas of black cherry and ripe plum, followed by robust flavors of raspberry, dark cherry and a hint of baking spice. Elegant and balanced, this Pinot Noir delights with a long and layered finish. Pair with wild mushroom pizza, herb crusted salmon, chicken marsala or ancient grain bowl with roasted chickpeas.

APPELLATION: Central Coast

AGING: French Oak

ALCOHOL: 13.5%

