

RANCH

32

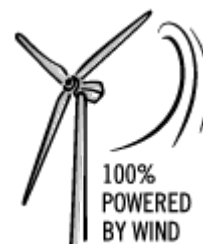
**PINOT NOIR**

**ESTATE GROWN | MONTEREY**

*On the west side of the Salinas Valley, directly in the path of Monterey's relentless afternoon winds, sits Ranch 32. This is the place where we first planted vines back in 1972. Ranch 32 is about highlighting the natural characteristics of the terroir and conveying the taste of the place. Each vintage, we produce small lots of wine from these sustainably farmed estate vineyards that represent the best of the appellation.*

**ADVANCED SUSTAINABILITY**

Harnessing the breezes that blow through the Salinas Valley daily, our entire winery operation is 100% powered by wind. Our estate vineyards are certified by the California Sustainable Winegrowing Alliance.



**TARGETED WINEMAKING**

Our Pinot Noir grapes come from one of our estate vineyards in the Arroyo Seco AVA of Monterey County. This site is located just south of the Santa Lucia Highlands. The climate is heavily influenced by the cool afternoon winds that sweep down the valley each afternoon off the Monterey Bay. With nutrient-rich shaly loam soils, this is renowned terroir for both Pinot Noir and Chardonnay.

The grapes were picked at optimum ripeness during the night and brought to the winery in the early morning hours. Upon arrival at the winery, select lots of Pinot Noir grapes were carefully sorted and destemmed, but not crushed, into small open-top fermentation bins. The must was then inoculated with select yeast and punched down three times a day at the height of fermentation. The wine was racked clean for aging with French oak to add complexity and round out the tannins.

**TASTING NOTES:**

Our Pinot Noir delivers delicate aromas of cherries, blackberries and currants with notes of chocolate and vanilla from the French oak. It is medium-bodied and velvety with soft tannins and a long elegant finish. This Pinot Noir pairs perfectly with salmon, pork and strong cheeses.

