

LONGFORD



PINOT NOIR

WINEMAKING

The grapes for this wine are sourced from our estate vineyards in Monterey County. Hand-harvested in the cool morning hours to ensure focused and bright fruit flavors, the grapes were then carefully sorted, destemmed, crushed and fermented dry in open top fermenters. The firm cap of skins and seeds that bubbles up and forms on the surface during fermentation was punched down three times per day. This process gives the skins as much contact with the fermenting wine as possible, allowing extraction of color and phenols from the skins. After a 10-day fermentation in stainless steel tanks, the wine was racked clean for aging with French oak.

TASTING NOTES

Lush Pinot Noir aromas of ripe cherry, strawberry and rose petals jump delightfully from the glass. Beautifully balanced and silky on the palate, our Pinot Noir features soft tannins complemented by flavors of red plums, pomegranates, raspberries and mocha. Round and balanced with a lingering red fruit finish, this wine is delicious now and will continue to mature for 3-4 years.

ACCOLADES

90 POINTS
GOLD

MONTEREY INTERNATIONAL
WINE COMPETITION

2020 Vintage

SUSTAINABLY FARMED VINEYARDS
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