



Montoya 2019 Monterey Pinot Noir

APPELLATION

The Monterey American Viticultural Area (AVA) is one of Monterey County's top growing regions, with day-to-night swings of up to 50 degrees producing vibrant, lusciously flavored grapes. Grapes for Montoya wines were grown on our Monterey vineyards, giving us control over quality from the time the vines are planted until grapes are harvested. The grapes for our Montoya Pinot Noir come from Wiley Ranch Vineyard's Windmill and Twin Oak blocks, and Suter Vineyard in Monterey's Arroyo Seco AVA. These vineyards produce grapes with crispness, fine structure, and ripe berry flavors.

Grape Sourcing: 100% Arroyo Seco AVA / 100% Monterey County

WINEMAKING

After cool night and early morning harvest, the free run juice was first fermented in stainless steel, and then completed malolactic fermentation in French oak. The wine was aged for 9 months in 100% French oak, lending a silky richness and complexity to the wine, followed by a single racking prior to bottling.

Varietal Blend: Pinot Noir

Alc. By Vol. 13.5%, TA 5.4%, pH 6.00, RS 1.5 g/L

WINEMAKER'S NOTES

Juicy blackberry and raspberry fruit flavors, with balanced structure and a silky, complex finish

Suggested Pairings: Pasta Primavera, Mushroom Risotto, Savory Crêpes

