PRIME CUT 55

PRIME CUT 55 PINOT NOIR

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More About
This Wine

TECHNICAL DETAILS

The Estate
Ted has a true love for winemaking. After many years of making wine for other large wineries, Ted developed a relationship with the climate and soils of Coombsville. PRIME is a result of focusing on this special area of Napa Valley. His desire is to show the unique characteristics that come from making wine out of Coombsville.

Wine Making
In summer, the cold inshore waters of the Pacific help to create a fog bank just off the coast. As the inland air warms and rises, cold fog is sucked in to fill the space. In extreme cases, fog has been known to travel as far as 100 miles (160km) inland, cooling and refreshing the land as it goes.

Food Suggestions
Pairs well with beef, veal, deer, venison, and poultry dishes.

TASTING NOTES

This Alluring wine opens with an abundance of cherry and strawberry, with subtle accents of thyme and clove. fresh strawberry flavors are framed by bright acidity and lingering notes of raspberry, pomegranate and creamy vanilla.

100% Pinot Noir grape blend.
This wine contains allergens, sulfites.

ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 13.8
- Class: Red

VINTAGE IMPORTS
Importer & Distributor of Wines & Spirits