

PIRO WINE COMPANY

PIRO 'PRESQU'ILE VINEYARD' SANTA MARIA VALLEY PINOT NOIR

CENTRAL COAST • CALIFORNIA • UNITED STATES • NORTH
AMERICA

TECHNICAL DETAILS

The Estate

Marc Piro knew he wanted to be a winemaker when he was 9 years old. He sat in the crowded backseat of his family's beige Mercedes diesel station wagon as they drove through the vineyards of Sonoma's Dry Creek Valley, and, inspired, he announced, "Mom, I want a vineyard." Her response was curt, "Well, then, get a good job."

Wine Making

The Pinot Noir is sourced from the Presqu'ile Vineyard, destemmed and fermented in an open top fermenter for 14 days on skins. Malolactic fermentation in 40% new Oak, 40% once used French Oak for 21 months total barrel aging.

Food Suggestions

Pairs well with roasted chicken, grilled salmon, or mushroom risotto, as well as heartier dishes like duck confit or pork tenderloin.

[2020 Shelf Talker](#)

TASTING NOTES

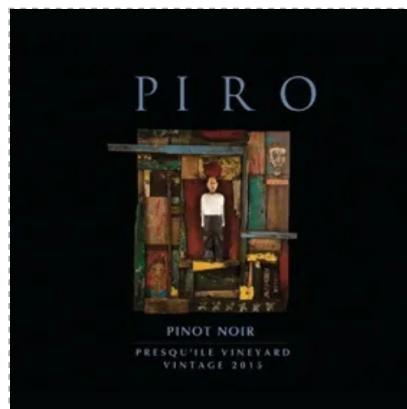
This nuanced wine is exceptionally well balanced and delicately complex. On the nose strawberries and plum project over fresh flowers and dried spices. A slight saline core infuses with bright red fruits and finishes with the trademark Santa Maria Valley spice.

Pinot Noir grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



VINTAGE DESCRIPTION

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

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

