

2018 Brosseau Estate Pinot Noir

CHALONE AVA | MONTEREY COUNTY



WINEMAKER NOTES

Deep red hue. Aromas of cherry, sage, boysenberry, pomegranate, and wild thyme leap readily out of the glass. With some air, notes of roasted strawberry and jasmine complete the aromatic experience. The flavor profile segues nicely from aromas and is met with minerality. Fine tannins, modest acidity, and dense concentration make this a full sensory experience. This wine finishes with intricacy and a playful youthfulness.

VINEYARD

Hillside soils rich in limestone, secondary influence of decomposed granite, 1600 feet elevation. Region I, cool foggy mornings, warm days with gentle ocean breezes. Certified Organic vineyard. Hand tended and harvested.

VINTAGE

The 2018 vintage was a beautiful season from start to finish with no real extremes throughout. The resulting wines boast vibrant acidity along with complex textural elements. We look forward to enjoying this vintage for many more years to come.

CELLARING

Enjoy now
through 2032

FOOD PAIRINGS

Pairs beautifully with most cheeses, salmon,
lamb, truffles and chocolate.

CASES PRODUCED

154

APPELLATION Chalone

CLONES 113, 114, 115 and Mount Eden

FARMING Certified Organic, hand tended and harvested

WINEMAKER Bill Brosseau

COMPOSITION 100% Pinot Noir

ALCOHOL 14.2%

YEAST Native

FERMENTATIONS Small-lot fermentation until dryness. Native malolactic fermentation in barrel.

BARREL French oak, 25% new oak, 15 months

RELEASE DATE August 2021