APIPELLATION
Central Coast

WINEMAKING PHILOSOPHY
Josh Cellars is a negociant brand, so we don’t own a winery or any vineyards, much like some of the world’s greatest chateaux in Bordeaux & Burgundy. We do, however, work with California’s best growers to build a superior wine blend. Our winemaker spent over a decade making sparkling wine at one of the world’s largest and most prestigious champagne houses, where blending distinct lots is essential to making great wine. Those experiences make him uniquely qualified to source and assemble wine blends of great character and complexity, in the signature Josh Cellars style: fruit-forward and rich, with approachable tannins and a long finish.

PROFILE
The nose shows intoxicating aromas of bright cherries, raspberries and toasty oak while initial flavors dark cherry and vanilla bean give way to classic secondary notes of earth, warm spice, and well-integrated tannins. An intense Pinot Noir with a long finish.

SUGGESTED FOOD PAIRINGS
Pair this pinot noir with roasted turkey or duck, soft cheeses like Brie and Comté, or hearty vegetables like sautéed mushrooms. For dessert, pair this Pinot Noir with chocolate glazed strawberries.

TECHNICAL DATA
Alc/Vol: 13.89%
pH: 3.64
TA: 6.2 g/L
RS: 2.94 g/L