

Trefethen

2019 PINOT NOIR

THE VINTAGE

The dormant season was wet with much more rain than usual before the skies cleared in April, just in time for budbreak. The weather in May was surprisingly cool and rainy again, slowing down the vine growth, and serving as a harbinger of the roller-coaster growing season that followed. The summer months alternated between warmer and cooler than average but, thankfully, the daily high temperatures rarely exceeded 100°F. September was warm and sunny, providing the perfect finish and all the grapes were in by mid-October.

THE WINE

Bright, clean, and lifted best describe this Pinot Noir. Expressive flavors of cranberry, cherry, and strawberry are layered with delicate notes of rose petal and black tea. Round and balanced, the finish is long and smooth.

FOOD AFFINITIES

The ultimate food pairing wine, Pinot Noir complements leaner meats, poultry, and sausages. This wine shines when served with earthy, smoky flavors like game birds, turkey, truffles, or mushrooms. Chef Chris Kennedy suggests pairing with sautéed chanterelles or Slow-Cooked Turkey Carnitas.

VARIETAL
100% Pinot Noir

APPELLATION
Oak Knoll District of Napa Valley

ESTATE VINEYARD
100% Main Ranch

HARVEST
August 30–September 12

OAK
9 months, 20% new

ALCOHOL
13%

