



Wine Spots offers an exploration into the finest wine regions around the world. Our boutique collection of wines captures the distinctive qualities and terroir that make the regions unique.

*Discover your favorite spot.*

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VARIETAL COMPOSITION: 100% Pinot Noir

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APPELLATION: 100% Carneros

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OAK AGING: 12 months

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ALCOHOL: 14%

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# Wine Spots

## Carneros PINOT NOIR 2012

Wine Spots Carneros Pinot Noir, sourced from mature Carneros hillside vineyards, features aromas of cherry, strawberry and cola. On the palate, fine-grained tannins blend with an intense fruit core of black cherry and strawberry, providing complexity and balance. Integrated vanilla tones from French oak aging reveal subtle spice notes that lead to a long finish.

### THE CARNEROS REGION

The Carneros appellation, spanning Napa and Sonoma counties, is renowned for producing acclaimed Pinot Noir and well known for its Burgundian-style terroir. Cooling breezes from San Pablo Bay create mild days, ideal growing conditions for elegant Pinot Noir wines. The Pinot Noir grapes for this wine were grown on hillside vineyards in the cool Carneros region. The blend represents a composite of several Pinot Noir clones from mature vines.

### THE VINTAGE

The 2012 growing season offered near perfect conditions for Pinot Noir. Low rainfall resulted in early budbreak. A mild spring and long, moderate summer featured the balance of morning and evening fog, and warm sunshine in the afternoon. These ideal conditions led to a long hang time, resulting in a slow and even ripening of the fruit. A late summer heat spike helped the grapes reach full maturity before harvest in early September. A mild September allowed selective harvest of the grapes, resulting in fruit that showed outstanding color and balanced flavors.

### THE WINEMAKING

The grapes for this Pinot Noir were hand picked in September. After destemming, the grapes were whole-berry fermented in open-top fermenters, which were punched down manually to provide maximum flavor and minimum harsh tannins. Following fermentation, the wine was transferred to a mix of new and matured small French oak barrels for eight months. Prior to bottling, the wine received minimal filtration and fining to preserve the fresh berry flavors.

### THE FOOD & WINE PAIRINGS

Enjoy this Pinot Noir with poultry, red meat, grilled salmon, duck, seared tuna, mushroom dishes.

