

# Pinot Noir 2024

## BACKGROUND

French for my brother, Mon Frere is a tribute to those special friends who feel like family. Mon Frere Winery champions the very best in quality wine making and exceptional value from California.

## TERROIR & VINTAGE NOTES

A blend of Sonoma Coast vineyards, Santa Rita Hills vineyards in Santa Barbara and Santa Lucia Highlands, and vineyards in Monterey. A full spectrum of Pinot Noir clones are represented in this wine.

## WINEMAKING & AGING

Grapes are harvested in early September. All of the fruit is hand-sorted and fully destemmed with no crushing. Cold soaks (4-5 days), warm fermentations (85-90 degree range), and minimal punch downs. Total skin contact ranges from 11-18 days, with wine put to barrel on the lees for malolactic fermentation. Racking is minimal, with only one base blend to allow the new wine to "marry" in the barrel before bottling. Native yeast is used on small lots using cultured burgundy isolates. Aged 10 months in 100% French oak (25% new oak).

## TASTING NOTES

Enticing aromas of cherry, raspberry, and plum, and a faint violet hint surrounded by subtle spice from integrated French oak barrel aging. Well-balanced palate with refreshing acidity and luscious tannins, yielding a plush weight.



mon·frère

## ORIGIN

California, California, United States

## GRAPE VARIETIES

Pinot Noir

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 14.2%, TA: 5.6, RS: 3, Ph: 3.68,  
Closure: Screw Cap

## WINEMAKER

Tom Hinde

