PINOT NOIR 202 I CHAPTER VII

REULING VINEYARD SONOMA COAST SONOMA COUNTY

The FOURMEAUX 2021 Chapter VII Pinot Noir is our most reminiscent of red Burgundy. This cooler site in Forestville creates an ethereal, delicate, and elegant wine. Ripe and juicy raspberry, kirsch, and blood orange radiate from the glass. Complex, earthy undertones of black tea, moist forest floor, and herbs follow. Polished tannins nicely frame the crisp yet delicate mouthfeel making this a pleasure to savor.

Enjoy with Simply Roast Chicken, Wild Mushroom Persillade, and Smoked Trout Pate

FERMENTATION & AGING 5-day cold soak, 7-day fermentation 30% new French oak barrels (Françoise Frères, Meyrieux, Cadus) VARIETAL COMPOSITION: 100% Pinot Noir SOILS: Goldridge fine sandy loam ROOTSTOCK: 3309 CLONE: DRC Clone HARVEST DATE: September 6, 2021 PRODUCTION: 84 cases AGEABILITY: Now though 2034 PRICE: \$130/bottle

