

Flaunt Pinot Noir Santa Rita Hills

Flaunt Wine Company

United States - California - Santa Rita Hills

A lively pinot noir which is forward on the nose. Medium bodied with red fruits - berries currant raspberry. Savory, very slightly herbal with a medium tannins on the finish. Gains on the palate as it opens up. Good acidity, focused fruit, integrated tannins.

There is no measurable residual sugar.

Total Acidity is 6.4

pH is 3.42.

Specifications

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|-------------------------------|--|
| Appellation | Santa Rita Hills |
| Wine Type | Red |
| Varietals | 100% Pinot Noir |
| Age of Vines | Average 10 years |
| Agricultural Practices | Sustainable |
| Soil type | diatomaceous, clay and shale. |
| Vinification | Drip line irrigation when needed at the very end. Harvested by hand. Sorted by hand. 75% was destemmed and 25% was left whole for fermentation. Cold soak with punch downs for 6 days. Inoculated with yeast for fermentation and the temperature never exceeded 90 degrees. The wine was then aged in French Oak barrels for 10 months (François Frères and Billon French Oak - 75% new, 25% 2 year old). The toast on all of the barrels was medium plus. ML happened naturally in the barrels. This wine was never racked during the ageing process. It was only racked a few days before bottling to create the blend. The wine was never fined or filtered. |
| Production | 100 (9-liter cases) |
| Pairings | Smoked duck. |



Codes, Weights and Measures

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|--------------------|--------------------|
| UPC | 7 93565 92263 3 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 93565 92263 0 |
| Case Weight | 37 |

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|----------------------|------------------------------|
| Cases/Pallet | 56 |
| Layers/Pallet | 14 |
| ABV | 14.60% |
| SRP | \$ 39.99 USD 750mL Bottle |