

Ten Sisters

2017 Pinot Noir

92 points – Wine Spectator

Aroma: Berry aromas with subtle spice and well-integrated oak.

Palate: Fruit-driven; bright red berry flavors. Smooth, fine-grain tannins and excellent structure and balance.

Winemaker's Comments:

Following traditional plunging of the skins during fermentation for flavor and tannin, the wine was aged in a combination of tank and oak barrels for 9 months prior to bottling. The oak was selected to add a mix of spicy characters (cinnamon, pepper, and more) to the aroma and complexity and weight to the palate without being dominant. The wine is made in a food-friendly Old World-style.

Appellation	100% Marlborough
Varietal	95% Pinot Noir, 5% Syrah
Harvest date	March 24, 2017 – April 12, 2017
Ageing	Matured in new French oak
Brix at harvest	21.3° – 22.8°
PH	3.6
Total Acidity	5.4g/L
Alcohol	12.6%
Residual Sugar	2.1g/L
Total production	550 cases

Cellaring Potential

Drink now through end of 2022.

Food Suggestions

Excellent on its own or with steak, lamb, salmon, and many other dishes.

