

MER SOLEIL

2019 RESERVE PINOT NOIR



Scents: Plum tarte, cherries, forest bottom, graphite

Flavors: Plum, cherry tarte, hint of cranberry, brown spice and touch of nutmeg

Style differentiator: Nuanced, refined and layered, with a distinctive freshness and pure berry basket fruit flavors

Vineyards: Forty minutes south of Monterey, California, the Santa Lucia Highlands is well-known as the perfect home for Pinot Noir, which thrives in a more moderate environment

Farming notes: Cooling breezes off of Monterey Bay enable a slower ripening of the grapes, leading to an extended growing season and wine of heightened complexity

Ageing: The 2019 vintage spent about 7 months in barrel, using mostly new French oak to create integrated toasty notes

Suggested food pairing from winemaker Charlie Wagner: Salted baked chicken with pureed potatoes

“There is a rugged, untamed quality to the Santa Lucia Highlands – it’s an exotic setting perfectly suited to growing world-class Pinot Noir. The character of the place translates to the glass, and this wine has a drama all its own.”

- Charlie Wagner, owner and winemaker