

BALLARD LANE

2021 CENTRAL COAST

Pinot Noir



ALCOHOL		13.5%
pH		3.42
TA		6.4 g/L
WINEMAKER		John Crandall

GRAPES

95% Pinot Noir, 5% Valdiguie

HARVEST

Night picked at 24.8°Brix

FERMENTATION

3 day cold soak prior to inoculation.
13 days total on skin.

AGING

Aged on both French and American Oak
100% Malolactic fermentation

AROMATICS

Earthy aromas dominate including vivid, ripe cherry, toffee and almonds.

PALATE

Flavors of ripe berry character finish with hints of toasted french oak, toffee and almonds. It has a soft and velvety texture of youthful tannins creating a firm, full mouthfeel.

FOOD PAIRING

Filet mignon, wild mushrooms risotto, and butternut squash. Herb crackers with goat cheese, pear, and salami.