

# LOMAS DEL VALLE®

PINOT NOIR  
2015

100% Pinot Noir  
Average Yield: 4 tons/acre

## HARVEST

We hand pick all of our grapes, to ensure that the berries are not broken, and the juice does not come in contact with air, skins or leaves while they are being picked. The bunches are also hand-selected at the winery, destemmed and the grapes gently crushed.

## WINEMAKING

The grapes underwent a cold-soak maceration for 5 days at 50°F with 1 punch down per day to keep the cap wet. Then, 60% of the grapes were fermented in stainless steel tanks with floating lid (carbonic maceration). The must was heated to 64°F and inoculated with burgundy yeast. Then, the wine has been fermented in open tanks at 75-82°F, with punch downs 3 times a day. Post fermentation runs 5 days with punch down once a day.

## CHEMICAL ANALYSIS

Alcohol: 14.9% Vol  
Total Acidity: 3.63 g/L  
Residual Sugar: 2.72 g/L  
Volatile Acidity: 0.63 g/L  
pH: 3.41

## TASTING NOTES

This young wine has intense fruit characteristics of red cherry, plum and juicy strawberries. It was created to be enjoyed immediately, as a great partner for pastas, salads and chocolate desserts. Serve slightly chilled at 57-60°F.

