

WINDEMERE 2016 'MACGREGOR' PINOT NOIR



APPELLATION: Edna Valley, CA

WINEMAKING: Hand picked fruit from our MacGregor vineyard in the historic Edna Valley, this fruit was destemmed and fermented on skins for 13 days after a 2 day cold soak. This wine was then lightly pressed to barrel where it was aged in 40% new French Oak.

TASTING NOTES: This historic vineyard produces a Pinot Noir each year that will keep you coming back for more. The 2016 MacGregor Pinot Noir is dominated by lush notes of strawberry, rhubarb, and cranberry up front. An Old-World winemaking approach allows notes of wet soil and freshly picked wild mushrooms to become apparent as well. Bright acidity is present across the entire palate, paired with beautiful, cherry like fruit tannins, bringing you back for more after every sip.

TECHNICAL NOTES:	pH - 3.64
Malolactic Fermentation - 100%	Residual Sugar - .27/100mL
Total Acidity - .51g/100mL	Alcohol - 14.3%

SUGGESTED AGING: Enjoy now or cellar through 2024

Windemere

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