

The 2021 Burgundy vintage experienced a difficult yet classic growing season with unpredictable weather—including spring frost and hailstorms which resulted in reduced yields. Yet, with meticulous vineyard management and selective harvesting, the wines produced are characteristically expressive and capture Burgundy's exceptionally unique terroir.

Located in the heartland of Burgundy in the Côte de Nuits subregion, Nuits-Saint-Georges earned official AVA status in 1936. Divided in two by the town itself, Nuits-Saint-Georges' vineyards are defined by deep marl-limestone soils in the south to pebbly alluvium near the Meuzin River in the north. These distinct soil compositions contribute to the unique character of the wines produced in the region.

Our debut Pinot Noir from this historic AVA was aged in 50% new French oak and alluringly melds graceful layers of red cherry, raspberry, dark chocolate, and orange blossom with subtle hints of rose and roasted almond. As the palate unfolds, seamless tannins and noteworthy acidity enhance the dramatic finish.









pH 3.53



TA 5.73 g/L

Fact of Note: Nuits-Saint-Georges lends its name to the Côte de Nuits in the northern Côte d'Or.

## TECHNICAL DETAILS

 $\mbox{\it ELEVAGE}$  50% new French oak for 13 months, prior to bottling 100% stainless steel for 3 months

**ALCOHOL** 13.5%

**pH** 3.53

**TA** 5.73 g/L

## CELLARING

Our Burgundy Series wines are expressive with exceptional freshness, fruity aromatics, and delicious texture. We recommend cellaring this Pinot Noir between two and ten years. To preserve the nuance of each bottle, we suggest storage in a dark environment between 55° and 60°F, with 70% humidity.

## TASTING NOTES

**NOSE** Compelling minerality is met with a subtle bouquet of rose, orange blossom, and fennel.

**MOUTH** Red cherry and raspberry eloquently blend with a touch of roasted almond. With silky tannins and balanced acidity, this wine delivers an understated yet captivating finish.