

# Route 152

## PINOT NOIR 2013

**The Vines** - Route 152 is made from fruit grown in our estate vineyards located in the hills of California's Central Coast, 25 miles from Monterey Bay. The terroir is defined by its rugged hills, rocky soils, and a climate cooled by morning fog and ocean breezes. These conditions are perfect for growing quality Pinot Noir. We benefit from a long growing season with extended hangtime, so the grapes maintain acidity while developing optimal ripeness. Our close proximity to the San Andreas Fault also adds interesting flavor characteristics to the wine.

**The Wine** - With vibrant flavors of wild strawberries and raspberries, this Pinot Noir has forward fruit with nice acidity and a subtle earthiness on the finish. An exceptional value, this well-balanced wine makes a great aperitif and marries well with a wide variety of cuisines.

### **Technical Information**

Appellation: Central Coast

Blend: 100% Pinot Noir

Aging: 7 months in Oak Barrels

Alcohol: 14.2%

Cases Produced: 2200

