

pressed.



## 2015 PRESSED PINOT NOIR, QUINTA DEL MAR

### THE CRAFT

AVA : Central Coast  
FERMENTATION : 100% Destemmed  
AGING : 22 months  
BARREL : 100% Neutral French Oak  
BOTTLED : August 2017  
ALCOHOL : 14.0%  
PRODUCTION : 238 cases  
SRP : \$30/bottle

### THE STORY

Pressed Wines is a small project that allows Steve the opportunity to make wines that he normally wouldn't under Palmina because they're not Italian varietals.

Our 2015 Pressed Pinot Noir is sourced from a small, family-owned vineyard in Nipomo called Quinta del Mar. Alex and Esperanza McCullough planted the vineyard in 2003 with a holistic approach to farming in mind. They brought on Francisco Ramirez, the head of Palmina's very own farming team, to consult on the vineyard. We are thrilled with the quality of the fruit and are very excited to share these wines with you.

The 2015 vintage is a selection of two-thirds 777 clone pinot noir blended with 115 clone. The result is great structure with ample fruit.

### TASTING NOTES

The 2015 Pressed Pinot Noir is substantially darker and more fruit forward than previous vintages with deep notes of plum and cherry. Wonderfully structured, the wine has long, soft tannins reminiscent of black tea. Aromas of dried herbs and porcini mushrooms make their way to bright fruit and mild savory notes.

### FOOD PAIRINGS

Pinot Noir is a delicious food wine that pairs well with a variety of dishes. Roasted duck, salmon on the grill, pasta with morel mushrooms and herb-crusted pork loin come to mind.

### DRINKING WINDOW

The acidity combined with the ripeness of fruit makes this wine delicious now but it will easily age in the cellar for another 5-7 years.

