

THE PINNACLE OF SANTA CRUZ MOUNTAINS PINOT NOIR.



Tart cranberry, spiced apples, coriander and orange peel burst out in the first aromatic swirl. Exhudes the mountains with black cherry and cranberry with excellent acidity. Soft and lingering tannins with hints of vanilla and chocolate!

Suggested Food Pairing

Great with Ahi tuna with a papaya and mango slaw or scallops in a tomato chutney sauce on a bed of Forbidden Black Rice with a Thai chili glaze.

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