

Le Duc Noir

2016 SONOMA COAST PINOT NOIR

FOUR POWERFUL DUKES. FOUR STRONG PERSONALITIES. ONE DYNASTY OF WINE.
PART OF AN OLD ERA, AN ERA FULL OF SECRETS, GAMES AND POWERS.



TASTING NOTES

The 2016 Le Duc Noir Pinot Noir presents a rich red in the glass. The nose is Burgundian in style, with notes of smoke and leather integrating gracefully with cranberry, dried cherry and plum skin. This Russian River based Pinot Noir greets your palate with pomegranate, tart red fruits, Herbes de Provence and hints of cassis, black cardamom and black tea. This wine has a spreading, full body with a long, lingering finish.

Pair with roasted bone marrow or duck breast with a cherry reduction.

COMPOSITION 100% Pinot Noir - Dijon & California Heritage clones

APPELLATION Sonoma Coast (86% Russian River Valley, 14% Carneros Sonoma Valley)

AGEING destemmed and fermented with skin contact, then barrel aged sur lie for 7 months

COOPERAGE 100% French oak; 25% new oak

PRODUCTION 1,400 cases

WINEMAKER Brian Maloney