

# Le Duc Noir

## 2017 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 2017 Le Duc Noir Pinot Noir is a bright garnet in color. Capturing the terroir in the glass, you are greeted with a light, earthy nose. Opening up into notes of currants, bing cherry, bramble and a hint of star anise. On your palate, the bright red notes continue and mingle with red plum, cacao nibs and a touch of spice box. Satiny tannins and balanced acidity dance across your palate leading to a long, elegant finish.

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

92-94 points, Lisa Perrotti-Brown  
The Wine Advocate

COMPOSITION 100% Pinot Noir

APPELLATION Sonoma Coast (Bariolo, BCD, Charles Heintz and Murray Vineyards)

WINEMAKING NOTES fermented in a combination of both open top and closed top fermenters

COOPERAGE 100% French oak; 20% new oak

AGEING 12 months

PRODUCTION 1,508 cases

WINEMAKER Brian Maloney