



Ramsay Pinot Noir

2017 North Coast

Lab Stats: pH: 3.85 Total Acidity 4.5g/liter Alcohol: 13.29%

Kent Rasmussen notes:

Our 2017 Ramsay Pinot Noir is a carefully crafted blend from grapes in the North Coast counties which include Napa, Sonoma, Mendocino, Lake and Solano, where sunny, warm days are invariably followed by surprisingly cool nights. The near-perfect weather is ideal for this delicate variety, as the cool nighttime temperatures help to retain the grape's natural acids and preserve the graceful aromas and flavors for which the often-difficult Pinot Noir is so renowned. Initial aromas of cherry and raspberry evolve to include subtle notes of toast and leather in this immediately appealing wine. The red fruit aromas are reinforced on the palate where dried cherry flavors, supported by just a hint of varietal earthiness, are carried nimbly forward by the silky-smooth tannins and pinpoint acidity. This wine will pair beautifully with simple, grilled salmon or sage-dusted pork tenderloin.

This is now our 30th year of producing Ramsay Pinot Noir! It was my passion for Pinot that started me on the road of winemaking in 1979, and to this day, it is still the wine that makes me jump up-and-down. Pinot Noir is a wonderful grape and a wonderful wine. It is by far the most complex and nuanced of all varieties, yet it is far from a knock-your-socks-off bomb. A fine Pinot Noir can be quite light, both in color and body...yet unbelievable subtle and nuanced in flavor and aroma. Young Pinot Noir can be stunning, yet old Pinot Noir is often the best wine in the world. As I said, it is an amazing gift of nature for all of us wine-drinkers!