



Palate Notes: Medium ruby in color, this Pinot Noir has ripe aromas of plum and black cherry highlighted by blueberry jam and notes of sandalwood and fine Italian leather. This wine is expansive on the palate, with all the aromatics coming through in the mouth. Finely structured with firm, yet silky, tannins and a long, lingering finish.

Serving Suggestions: Pairs well with grilled meats, salmon, duck & black cod miso.

Optimal Temperature: 56° F

2009 Di Bruno Vino Nero Santa Barbara County

WINEMAKING NOTES

Hand sorted fruit, 100% destemmed, jacks removed. Cold soaked in open-top fermenters for 4 days. Maceration time 18 days.

VARIETAL: 100% Pinot Noir

APPELLATION: Santa Barbara County

BARREL AGING: 50 months in 10% New French Oak

ALCOHOL: 14.6%

TA: 6.69g/L

PH: 3.39