

YULUPA

An exclusive on-premise only wine for restaurants, the Yulupa Series features unsurpassed smoothness and drinkability. Each wine features a flavor profile that pairs well with a wide range of food.



2015 CALIFORNIA PINOT NOIR



PROFILE

Composition: 100% Pinot Noir
Appellation: California
Aging: 10 months in French and European oak
Acidity TA/pH: 5.5 / 3.51
Alcohol: 13.5%
Bottled: October 2016

TASTING NOTES

Rich, jammy aromas of strawberry and raspberry combine with spicy notes of nutmeg and vanilla. Smooth tannins and a subtle hint of sweetness make for a well-balanced, medium-bodied wine with a delicious finish.

The grapes for our 2015 Yulupa Pinot Noir were sourced from select vineyards with excellent varietal character. After fermentation in stainless steel tanks, the young wines from individual vineyard lots were settled and racked before being aged on oak to enhance their delicate flavor. The wines were tasted and blended to form a flavorful wine that is an excellent accompaniment to many types of cuisine.

FOOD PAIRINGS

The moderate body and tannins in our Yulupa Pinot Noir allow it to complement a wide variety of foods such as beef, pasta, chicken, veal and salmon.

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VINEYARDS

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