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**LANE TANNER 2007
BIEN NACIDO VYD
PINOT NOIR**

This is an elegant, supple Pinot Noir of great charm and impeccable balance. It's perfect for pairing with Ahi tuna, grilled or tartare. Made in a crisper, leaner, more acidic style, it's bone dry, with flavors of cherry pulp and skin, cola, bacon, sandalwood and Asian spices.

Selected & Marketed by
American Estates Wines



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