

# 3 Trees Pinot Noir 2009



This marks the fifth vintage in the **3 Trees Pinot Noir** series. 2009 marks the second year that 3 Trees is sourced from a single vineyard, namely: the Harvey Family's Slate Creek Vineyard at Willinga.

Fermentation was run warm for the first few days to gain color extraction, then cooled down and finished slowly to gain a silky mouthfeel. Pumpover was thrice daily. The wine was unoaked, and cold stabilized to preserve its youth and vibrance. This wine was produced at a sustainable vineyard and winery.

The wine is 100% Pinot Noir and displays a fine, brilliant ruby red color. Aromatics and flavors are dark cherries and spice. Fresh strawberries and raspberries fill out a generous middle palate. Then, it's pure Pinot on the finish.

I personally think unoaked Pinot Noir is the most versatile red wine with food, especially with pastas and cheeses. If you want to be a bit exotic, then try this Pinot with free range duck, seasoned with Chinese Five Spice, roasted in a wood fired oven.

Selected and imported by

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