

# Herrera

2017

## ESMERALDA PINOT NOIR

VIVACIOUS • CHARMING • MISCHIEVOUS

### STARTING IN THE VINEYARD

Record-breaking winter rainfall kicked off the season, filling the water table to capacity and replenishing soils. A mild spring brought bud break at the normal time, and vintners reported small berries with excellent color. A hot summer culminated in a Labor Day weekend heat wave, where the grapes endured the heat and once cooler weather arrived, fruit was able to mature at a gradual pace. At harvest, the fruit came in with excellent color, pronounced flavors and high quality across varieties.

### TO THE CELLAR

Rolando's goal is to create a Pinot so big and bold it can pair with a steak. We strive for low yields in the vineyard and then bleed the juice from the skin to extract the purest and richest flavors.

### IN YOUR GLASS

This wine shines with brilliant, garnet-jeweled tones. Lively aromas of raspberry jam, roasted cranberries, violets, and black licorice all waft over an intrinsic layer of wet, clean earth. Fresh and vibrant on the palette, this wine showcases a stunning grip and intensity, and displays a complex array of flavors including rich, tart red fruit (cranberry, plum), ripe prickly pear, and subtle umami notes all embraced with a kiss of sweet oak.

### ON YOUR TABLE

Play up the savory notes of this wine with Tea-Smoked Duck Breast or Toasted Farro Risotto with Wild Mushrooms and Black Truffles. For a cheese course, try with an aged Gouda, such as Beemster.



**Vintage** 2017

**Varietal** 100% Pinot Noir

**Appellation** Russian River Valley

**Vineyard** Esmeralda's

**Oak** 80% new French oak

**Aging** 17 months

**Alcohol** 14.5%