

Herrera

2018

ESMERALDA PINOT NOIR

VIVACIOUS • CHARMING • MISCHIEVOUS

STARTING IN THE VINEYARD

The 2018 growing season started after abundant February rains, followed by a mild spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences at night, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for the fruit to accumulate flavor complexity.

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

The Esmeralda pinot displays a New World style nose, dense with aromas of red raspberry, strawberry, and pomegranate, along with hints of rainforest and clean clay. On the palette her Old-World roots show with layers of succulent red fruit, bright cherry, rich raspberry accompanied by refreshing acidity and a long, lingering finish.

ON YOUR TABLE

Bacon wrapped pork loin with roasted cherry sauce and ultra-creamy whipped potatoes are a dream match for Esmeralda.

Cheese: A nutty Gruyère or Comté pair wonderfully with Pinot Noir.



Vintage 2018

Varietal 100% Pinot Noir

Appellation Russian River Valley

Vineyard Esmeralda

Oak 80% new French oak

Aging 17 months

Alcohol 14.5%