



**2017 NORIA Pinot Noir – Sonoma Coast  
<Sangiaco Vineyard>**

**Varietal:** 100% Pinot Noir

**Alc:** 13.8%

**Details:**

Living away from Japan makes us more appreciative to the Japanese food culture. It is subtle, simple, but also rich, and unique. In order to pair with Japanese foods, which articulate the expression of seasonal and fresh ingredients, the red wine needs to be transparent and nuanced yet carries a structure. We are convinced that Pinot Noir from Sonoma Coast could satisfy our needs. We source three clones (Swan/777/115) from Sangiaco vineyard in Sonoma Coast. We would like to express length and transparency with Swan and finesse and structure with 777 & 115.

75% are fermented in an open top fermenter with some whole clusters and the rest is fermented in new French barrels. The both portions are drained and combined right after the fermentation to obtain an ideal tannin structure for this particular Pinot Noir. It is aged in 100% French oak (60% new) for 15 months.

**Tasting notes:**

This Pinot Noir showcases delectable aromas of raspberry, cherry, rose petal, and a hint of strawberry as well as attractive bouquets of cedar, caramel, and a hint of anise. Dazzling red berry flavor expands on the palate. Supple acidity and refined tannins lift the mid-palate and provide the exquisite mouthfeel with finesse and depth. A nuance of seductive oak notes adds a touch of spiciness and tension to the lingering finish. Pure and elegant.