



PINOT NOIR

BLACK GRAPE
THIN SKIN
DELICATE (ROT, DISEASE)

CLIMATE

COOL
 MODERATE
 WARM loses its varietal character

FLAVOR LIGHT TO MEDIUM



fresh to cooked depending on the ripeness

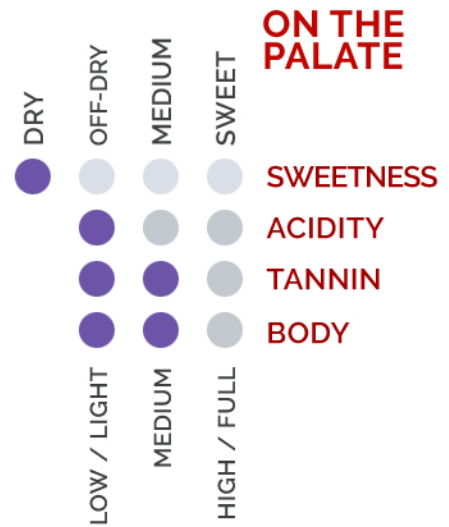
MATURATION



OAK maturation in barrels
OLD OAK to impart less flavors
avoid overwhelming the delicate flavors

BLENDED

SINGLE VARIETAL wines
sparkling wine production > blended



France: BURGUNDY
 Regional Appellations (Bourgogne AOC)
 Village Appellations
 Premier Cru
 Grand Cru

BURGUNDY • Bourgogne AOC: light-medium body | low tannins | high acidity | fresh red fruits
 • Village wines - more flavor intensity, complexity, length finish than Bourgogne AOC
 Côte-d'Or | Côte de Nuits (Gevrey-Chambertin, Nuits-Saint-Georges) - Côte de Beaune (Beaune, Pommard)
 • Premier Cru | Grand Cru wines - more complex and intense wines of Burgundy
 (primary) Strawberries, Red cherries | (secondary) Cloves, Smoke | (tertiary) Forest floor, Mushroom
 Cool North
 Moderate South

CALIFORNIA • Carneros: cooled by morning fogs from the San Pablo Bay
 • Sonoma: western parts are cooled by Pacific Ocean breezes
 • Santa Barbara County: also cooled by Pacific Ocean breezes
 • Oregon: moderate climate (ideal for Pinot Noir) -
 best wines (primary) Fresh Red Fruits | (secondary) Cloves, Smoke | (tertiary) Earth, Mushroom
 Regions close to coasts

CHILE • Casablanca Valley: cooled by morning fogs and sea breezes.
 Produces very fruity Pinot Noir, often have flavors of Cooked Strawberry

SOUTH AFRICA • Walker Bay: strong sea breezes from south | vibrant red fruits flavors

AUSTRALIA • Yarra Valley, Mornington Peninsula: cooling breezes from Southern Ocean
 from light/fragrant to riper wines (cooked fruits flavors of red plum and strawberry | medium tannins

NEW ZEALAND • Martinborough, Marlborough: cool moderate climate
 Central Otago: southern latitude protected from sea, produces ripest/powerfully flavoured wines
 Premier black grape variety