



# REATA

## 2013 REATA PINOT NOIR

THREE COUNTY: SONOMA | MONTEREY | SAN BENITO

RELEASE DATE March 2015

APPELLATION 52% Sonoma, 31%  
Monterey, 17% San Benito Counties

VARIETAL  
100% Pinot Noir

VINIFICATION  
100% Stainless Steel

AGING  
10 months in 70% neutral and 30% new,  
French Oak

AGING POTENTIAL 2–7 years

ALCOHOL 14.2%

PH 3.75

PRODUCTION 19,355 cases

UPC 8-58698-00247-5

### REATA PINOT NOIR TASTING

*This Pinot Noir is notable for its rich ruby color and notes of cherry, raspberry and pomegranate. Aromas of vanilla fill the glass that lead to a well-structured weight on the palate. French oak notes lead to a strong Finish that lingers on the palate nicely. A great Pinot Noir for any occasion.*

### ESTATE CHEF'S PAIRING

*This Pinot lends itself to several seafood preparations due to its soft tannins and excellent acidity. Salmon is a classic Pinot Noir pairing, though other good combinations are wild mushroom risotto, ragù, almost any light meat fowl smoked or dark meat fowl roasted with winter root vegetables.*



### ABOUT REATA

*The name Reata comes from the Spanish word for “lariat.” Hand-braided and buried in earth to cure, each rope—like our wine—is individual to its maker, and to the land it was born out of.*



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