

# REATA

## 2015 ★ PINOT NOIR

### THREE COUNTY

**RELEASE DATE**

August 2017

**APPELLATION**

50% San Benito  
37% Sonoma County  
13% Monterey County

**VARIETAL**

100% Pinot Noir

**AGING**

18 months on 30% new French oak

**AGING POTENTIAL**

5-7 years

**ALCOHOL** 14.3%

**ACIDITY** 6.2 g/L

**pH** 3.56

**PRODUCTION** 3,700 cases

**UPC** 8-058698-00275-8

**SRP** \$21.99

**TASTING NOTES**

Rich color hints at the boldness of this big Pinot Noir. Warm aromas of toasty oak fill the glass and lead to a well-structured weight on the palate. Densely delicious, earthy flavors mingle with notes of cherry and raspberry while a backdrop of clove and coriander adds complexity. The strong finish lingers on the palate nicely.

**ESTATE CHEF'S PAIRING**

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

*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.*

