



PINOT NOIR CENTRAL COAST

2021



OWNED -

Baily Little, the beloved Godfather of Eric Wente, chose a picturesque hill nestled on the southern side of Riva Ranch to grow Pinot Noir. Baily and the Wente family recognized the profound impact of the Pacific coast's serene coastal climate, providing a perfect sanctuary for nurturing high-quality Pinot Noir. Baily's foresight and the family's devotion merged, and the hillside stood as a testament to their shared passion, transforming each bottle into a vessel carrying the essence of their devotion and the magic of the Pacific coast's embrace.

WINEMAKING

The Pinot Noir was fermented in stainless steel tanks with pneumatage twice a day to maximize the extraction of aromas and textures. Aged for 12 months in a combination of French oak barrels and stainless steel tanks.

TASTING NOTES

The 2021 Baily Hill Pinot Noir epitomizes the essence of a cool coastal climate, showcasing the vibrancy and fruit-forward nature characteristic of the region. It's a captivating bouquet with youthful aromas that immediately entice the senses. Ripe Bing cherries and succulent strawberries dominate the forefront, intertwining seamlessly with subtle nuances of dark soils, fragrant sage, and hints of smoked nuts, adding complexity to the palate.

FOOD PAIRING

Baily Hill Pinot Noir is an excellent complement to savory dishes like braised duck breast, and herb-crusted pork tenderloin with rosemary roasted potatoes, enhancing the meal with its balanced fruitiness and subtle earthiness. For starters, Spanish Manzanilla olives, goat cheese on crostini, and rolled Prosciutto provide delightful accompaniments.

ALCOHOL

RELEASE DATE

14.0%

March 2024

РΗ

3.67

TA

0.56 g/100 ml



Wente Vineyards is a Certified California Sustainable Vinevard and Winery. Less than 10% of all California wineries have received this certification.