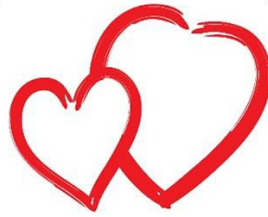


# Noble Hearts Cellars



## 2019 Sonoma Mountain Pinot Noir

Sourced from Sonoma Mountain AVA, the cool Pacific air blanketed the vineyard in the evenings allowing a long hang time. Fermented on whole-grape clusters to increase tannin yield.

We transported the fruit in refrigerated trucks to our partner winery in north county San Diego, Orfila Vineyards & Winery. Wine maker Justin Mund used a process called Saignée (“sohn-yay”) which means “to bleed” in French. It involves “bleeding” off a portion of red wine juice after it’s been in contact with the skins and seeds. This concentrates the juice to produce a richer wine.



Versatile food pairing due to its higher acidity and low tannin compared with other red wines. Pairs particularly well with duck, chicken, pork, and mushroom. Especially tasty with grilled salmon. Decant for 30 minutes and serve at 55-60F. You’ll experience delicate cherry, raspberry fruit flavors accented by hints of clove and hibiscus. Enjoy the long, smooth finish, flower, and spice aromas.

<b>Winemaker:</b>	Justin Mund of Orfila Vineyards & Winery
<b>Composition:</b>	100% Pinot Noir
<b>Appellation:</b>	Sonoma Mountain
<b>Barrels:</b>	French Oak
<b>Vineyards:</b>	Green Family Vineyards
<b>Alcohol</b>	15.1%
<b>pH</b>	3.75
<b>TA</b>	0.6

**Cases Produced:** 310

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### Noble Hearts Cellars

Our mission is to provide free flights to obtain specialized medical care not otherwise accessible due to financial or other limitations.

### Turning Wine into Wings

We partner with amazing, charitable minded, wineries and growers to create stellar hand-crafted wines.

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