

Ten Sisters

2020 Pinot Noir

Gold — San Francisco International Wine Competition
89 points — Wine Enthusiast
88 points — Wine Spectator

Aroma: Berry aromas, subtle spice and well-integrated oak.

Palate: Fruit-driven; plum and dark berry flavors. Smooth, fine-grain tannins and excellent structure and balance.

Winemaker's Comments:

This vintage is fragrant and very typical of Marlborough. Following traditional plunging of the skins during fermentation for flavor and tannin, the wine was aged in a combination of new and older French oak barrels for 12 months prior to bottling. The oak was selected to add a mix of spicy characters (cinnamon, pepper, and more) to the aroma and complexity and weight to the palate, without being dominant. The wine is made in a food-friendly Old World-style.

Appellation	100% Marlborough
Varietal	100% Pinot Noir
Harvest date	March 20 and March 24, 2020
Ageing	Matured in French oak
Brix at harvest	23
PH	3.65
Total Acidity	5.8g/L
Alcohol	13.7%
Residual Sugar	.4g/L
Total production	850 cases

Cellaring Potential

Drink now through end of 2025.

Food Suggestions

Excellent on its own or with steak, lamb, salmon, and many other dishes.

