



PINOT NOIR

Winemaker Notes:

The Grand Cru Pinot Noir is a ruby colored wine with aromas raspberry, cherry, and a hint of vanilla. Flavors of cherry and plum lead to a soft velvety finish.

Food Pairing Suggestions:

This wine goes well with Brie, goat cheese, and smoked salmon. Lamb shanks and pork tenderloin are my favorite main dishes to pair with this wine.

Appellation: California

Blend: 81% Pinot Noir
19% Proprietors' Blend

Alcohol: 12.50%

Glucose | Fructose: 4.18 g/L

Total Acidity: 5.72 g/L

pH: 3.59



PREMIUM SELECTION

Grand Cru Vineyards | California

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