

Tangovino

Wines inspired by the passion of the dance.

Tangovino Pinot Noir



WINE PHILOSOPHY: Tangovino believes that quality wine making begins in the vineyard. We focus on select California vineyards and small lot wine production that expresses the finest fruit and terroir of each vintage. Bottling delicious wines of exceptional character demonstrates our commitment to excellence. We hope you will enjoy this beautifully hand-crafted wine.

FOOD PAIRINGS: Our Tangovino Pinot Noir pairs well with duck, pork, chicken and also full-flavored fish such as salmon because it is full of juicy red fruit notes.

VINTAGE NOTES: Though the 2015 harvest was lighter than usual, it produced superior grapes. This California harvest was earlier than most years but the constant is the golden sun-kissed climate and cool nights which are best for ripening, defined flavors and balance with a great deal of vibrant freshness.

TASTING NOTES: Our Tangovino Pinot Noir is characterized by elegance and finesse. Delight in this complex varietal wine filled with juicy notes of plum, berry, strawberry and cherry. A beautiful ruby red color, smoky nose and sweet, easy finish filled with lingering oak offers red wine lovers peak enjoyment.

CELLARING: This wine can be cellared for intermediate length but is wonderful today and shows best after a short swirl in the glass to decant and enrich the aromas.

TECHNICAL DATA:

Fermentation

Aging 12 months in small Oak Barrels

Blend 97% Pinot Noir, 2% Syrah,

1% Petite Verdot

Appellation California

Production 1000 cases

Alc 13.8

pH 3.65

TA 6.4 g/L