

# CLASSIQUE PINOT NOIR 2020

*Soils: gravelly loam, clay,  
and shale with limestone*

*Harvest Dates: 9/22-9/25*

*Spontaneous fermentation in wooden vat*

*ALC: 12.5%*

*Production: 317 cases*

## TASTING NOTES

*wild strawberry, anise, brooding*

Internationally, Pinot Noir *Classique* has certainly earned a few stamps on its passport over the years, but unlike our Dry Riesling *Classique*, it follows a more limited itinerary. It's a bit elusive by

nature, as only a very limited amount is produced annually, so it travels with calculation and purpose. With an affinity for the road less traveled, Pinot *Classique* prefers destinations that still retain a sense of natural wonder, undisturbed by droves of people. Equipped with dirty boots and polished Oxfords, it's ready for a walk through the countryside or a formal reception. This dichotomy is what makes *Classique* an ideal comrade for those who prefer circles of avant-gardists and journeymen, or those that appreciate the finer things in life without excessive opulence.

