CLASSIQUE PINOT NOIR 2020

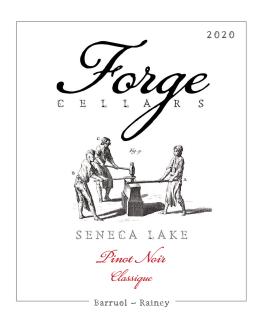
Soils: gravelly loam, clay, and shale with limestone Harvest Dates: 9/22-9/25 Spontaneous fermentation in wooden vat ALC: 12.5%

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 avantgardists and journeymen, or those that appreciate the finer things in life without excessive opulence.