



SARAH'S VINEYARD
October 2018 Wine Spectator: Winery to Watch

Pinot Noir
Santa Clara Valley
California 2017

Tasting Notes:

Rich bing cherry, plum, and herbs is a spicy fruit pie in a glass. The cherry and plum aromas and flavors jump to the nose and palate. There's an underlying savory current of mushroom and soy sauce. A touch of vanilla bean and spice from the barrels both fill out the "middle" and complete the long finish. Tim suggests pairing to grilled salmon, a simple roast chicken, or a pancetta-wrapped pork tenderloin. Enjoy now through 2023.



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