



BUTLERS' GRANT CAROLYN'S BLOCK PINOT NOIR 2020

APPELLATION	ALCOHOL	BRIX AT HARVEST
Twenty Mile Bench	12.5%	23.7
VARIETAL/CLONE	TOTAL ACIDITY	RESIDUAL SUGAR
Pinot Noir (667)	6.26 g/L	2.0 g/L
AVAILABILITY	RETAIL PRICE	CASES PRODUCED
Wine Club	\$60	100



WINEMAKING

100% wild fermentation and whole cluster in 3 open top 1 ton oak fermenters. Wild MLF. 30 days on skins. 22 months aged, 100% French oak. No new oak. Bottled unfiltered and unfiltered.

TASTING NOTES

Dark cherry, and cola notes upfront accompanied by baking spices and red fruit. Grippy tannins and bright acidity that will soften over time.

FACTS & SPECS

Fruit is sourced from a block of young vines at Butlers' Grant Vineyard.