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# CITY VINEYARD

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FINE WINE • CRAFT BEER • GOURMET FOOD

## Gold Club November 2024

### **Ernest Vineyards 2019 Freestone Valley Pinot Noir Healdsburg, California**

**About the wine:** Ernest Vineyards was born to harness and explore what might be possible in cool-climate, marine-influenced wines from California's rugged northern coastline, with focus and finesse to the low-intervention method and style of Ernest wines. Ernest farms 35 acres in Freestone-Occidental using certified organic and regenerative methods and sustainably dry-farming where possible with 50% fully electric vehicles and equipment. This lovely Pinot Noir from the Freestone- Occidental AVA will please you with its beautiful fresh raspberry nose!

**About the Region:** In recent years, the Freestone-Occidental area is increasingly becoming the pre-eminent growing region of the Sonoma Coast for quality Pinot Noir and Chardonnay. Many ultra-premium producers of Burgundian-style wines seek quality fruit in the coolest growing regions—sacrificing higher yields and in some years risking entire crops. The close proximity to the Pacific Ocean provides constant exposure to ocean breezes and coastal fog that moves through the area, though many vineyards in the area are located on ridge tops and at elevations of 600 to 1,200 feet—well above the fog. Vineyards in these areas are characterized by being relatively small in size, situated on ridges and hillsides.

**Tasting Notes:** The experts say “Deep black-fruit flavors and a good structure of light tannins and bracing acidity make this medium-bodied wine both mouth filling and appetizing. Black cherries, black tea and a touch of rhubarb give it plenty of delicious nuances to savor.” We'll buy that! In addition, we found great, fresh red raspberries, subtle hints of oak from time in French oak barrels, hints of baking spice, and subtle floral notes.

**Food Pairing:** Let's start with the typical, perfect pairing for Pinot Noir...poultry like roasted chicken, Cornish hen, or quail. Just in time for your Thanksgiving feast! We love Pinot Noir with savory Shrimp & Mushroom Risotto. Are you ready for this?? Salmon served with squash, brussels sprouts, wild rice, and a honey mustard emulsion. Oh, My Goodness!!!!

