

Bridlewood Pinot Noir

At Bridlewood, we like to take our time. With an eye toward matching each varietal with the region where it thrives, we hand select our grapes from California's vast Central Coast AVA.

Monterey County:

Monterey County enjoys a cool, foggy climate that is ideal for Pinot Noir. Typically, bud break begins several weeks earlier and harvest ends several weeks later than other growing regions. This extra month of time on the vine allows the grapes to develop intense, complex flavors. Monterey County houses the significant Monterey AVA, which includes nine sub-regions, united by the cooling influence of Monterey Bay.

Winemaker Notes:

Most of the fruit was picked at night to keep the grapes as cool as possible. The fruit was then destemmed, but not crushed, leaving a significant portion of whole berries going into the fermentor. The skins had approximately 5 – 7 days contact, and the wine was racked as needed to maintain the purity of fruit flavors in the finished wine.

Tasting Notes:

Our Monterey County Pinot Noir displays lush floral aromas that extend to the palate and combine with dark fruit flavors of raspberry and dark cherry with hints of caramel and toffee. This wine has a complex structure that is framed by floral and black pepper notes, creating an elegant mouthfeel and lingering fini