



**GRAPE VARIETIES**  
100% PINOT NOIR

**PRODUCTION**  
204 CASES

**BOTTLED**  
FEBRUARY 22, 2019

**ALC % VOLUME** 13.6%

**PH** 3.7

**TA G/L** 6.4

**RS G/L** 1.5

SKU 511865

2017 PINOT NOIR EQUITY

A fuller bodied Pinot Noir with expressions of blackcurrant, boysenberry, violet, bergamot tea and cola. Layers of complexity on the palate lead into a silky smooth finish. Blend of the premium clones on Allendale property of 667, 828 with some 115, 36% new French oak and 15month barrel aged.

### FOOD PAIRINGS

The richness of this Pinot calls for dishes such as rib-eye steak, pork tenderloin or brisket.

### VITICULTURE

Liquidity's premium planting of clones 667 and 828, in combination with our 1994 planted of clone 115 all cane pruned and then shoot and fruit thinned to produce 2 short tons per acre.

### WINEMAKING

The tiny clusters were gently harvested and destemmed, but not crushed. The whole berries were transferred to small fermenters and fermented with a mixture of wild and commercial yeast. Each fermenter was kept relatively cool (less than 25C) throughout fermentation and gently punched down by hand 2 times per day. The wine was then pressed to our finest French oak barrels (36% new) for malolactic fermentation and aged for 18 months, with a single racking by gravity.