

CONSILIENCE

2 0 1 5

PINOT NOIR



TASTING NOTES:

Spirited ruby color with aromatics of berries and herbs. Intriguing combo of rustic/chunky fruit on the palate followed by a somewhat elegant silkiness makes it easy to enjoy with food. Medium bodied in weight with a medium-length finish.

CASES PRODUCED: 992

BOTTLED: August 2015

WINEMAKER: Brett Escalera

TECHNICAL NOTES:

AGING:

10 months in older, neutral French oak barrels (85%) and new French oak barrels (15%)

COMPOSITION:

51% Lucas & Lewellen Los Alamos Vineyard Pinot Noir
25% Santa Rita Hills Mormann Vineyard Pinot Noir
24% Santa Lucia Highlands Escolle Vineyard Pinot Noir

ALC: 14.9%

pH: 3.53

TA: 0.71 g/l

RS: 0.18 g/l

THE
SANGER
FAMILY of WINES

Consilience wines are designed to capture the essence of California's Central Coast. A part of The Sanger Family of Wines portfolio, Consilience wines are produced from Old World varietals traditionally grown in the Rhône Valley, Burgundy, and Bordeaux regions. Our fruit is sourced from some of the best and most exciting vineyards throughout Santa Barbara County, producing wines that are the ideal accompaniment to our fresh local cuisine. Consilience Wines can be found in select retailers and restaurants across the country, in our Los Olivos, California tasting room or online at www.consiliencewines.com.

SANGERWINES.COM/TRADE