

PINOT NOIR

TECHNICAL DATA

Alcohol: 12.5% Total Acidity: 5.2g/L

pH: 3.49

Residual Sugar: 9.5g/L

WINEMAKER COMMENTS

When it came time to satisfy the thirst of Rex Goliath Pinot Noir aficionados, our vineyards gifted us with a treasure of Pinot Noir fruit, which we blended to create a masterpiece.

With an intense American/French oak regime—and careful maturation—this wine truly expresses Pinot Noir varietal character. A deep red color and pleasant aromas are offset by a dry, harmonic blend of black cherry and a touch of vanilla, which stays on the tongue—producing a pleasant finish. With true varietal flavors and an easy-drinking and fruit-forward profile, it reaches a fine balance between soft and subtle, and complex and BOLD. It's the perfect wine for everyday drinking and can be paired with a wide variety of food: beef, veal, pork, lamb, chicken, and even fish. I imagine that you'd be hard-pressed to find a food pairing that doesn't work with this wine.

At the turn of the century, HRM (His Royal Majesty) Rex Goliath was a treasured circus attraction. Weighing in at 47lbs, Rex was billed as the "World's Largest Rooster." Our wines are a tribute to Rex's larger than life personality with big, fruit-forward flavors sure to please.

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