

Covenant

2018 LANDSMAN PINOT NOIR

PINOT NOIR

2018 was our eighth vintage working with the same parcel at Francis Mahoney's beautiful hilltop vineyard in the Carneros district of Napa Valley. Our Dijon-clone vines continue to produce exceptional fruit that we believe can rival the best of Burgundy. Ideal conditions throughout the growing season brought the grapes to peak ripeness, resulting in vivid fruit flavors and terrific natural acidity. This Pinot Noir is among my favorites of the decade.

ABOUT THE WINE:

As with all Covenant wines, we ferment our Landsman Pinot Noir with native yeast. Malolactic fermentation occurs naturally in barrel. The resulting wine shows consistent elegance and finesse and is quite unlike its more robust cousins coming out of Russian River Valley and the Central Coast. You can drink it with just about any style of dish. Drink now or age in your cellar. These Pinots do age well.

TASTING NOTES:

The wine serves up a distinctly Burgundian profile with bright cherry and plum notes backed by hints of herb, earth, and spice. It offers a light-styled profile that features soft, ripe tannins that frame layered complexity and firm acidity. There is hint of richness, however, in the vintage that shows off the ripeness of the grapes at harvest.

VARIETAL:
Pinot Noir

APPELLATION:
Napa Valley / Carneros Valley

PRODUCTION NOTES:
Native Yeast Fermentation;
Native ML; Unfiltered; Unfined

AGING:
10 Months in 100% French Oak
(30% new)

CASES PRODUCED:
250

SUGGESTED RETAIL:
\$45



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