

Covenant

2024 LANDSMAN PINOT NOIR

ABOUT THE WINE:

We continue to source Pinot Noir from Francis Mahoney in Los Carneros. At the Las Brisas vineyard, Francis grows Dijon clones, like 667, as well as the Swan clone, a Pinot Noir clone originally from Russian River Valley. We harvested both clones on the same day and co-fermented them.

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. You can drink it with just about any style of dish. Drink now or age in your cellar.

TASTING NOTES:

With our previous vintage of Landsman Pinot Noir we decided to adopt a more Burgundian approach to making Pinot Noir. That means slightly lower alcohol and slightly higher acidity to create a more refreshing and balanced quaff. This upcoming release offers a bit more fruit and body than the previous vintage as it was picked with more ripeness. We are equally enchanted with this stellar interpretation of Burgundy's classic red grape. The 2024 vintage serves up bright cherry and plum notes backed by hints of herbs, earth and spice. Featuring soft ripe tannins that coat the palate in an elegant manner making this wine truly versatile for any dining experience.

VARIETAL:

Pinot Noir (100%)

APPELLATION:

Los Carneros

PRODUCTION NOTES:

Native Yeast Fermentation;
Native ML; Unfiltered; Unfined

AGING:

10 Months in 100%
French Oak (30% New)

CASES PRODUCED:

250

SUGGESTED RETAIL:

\$48



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