



Wine Profile
Moone-Tsai 2016 Corinne Cuvée Pinot Noir

Tasting Notes

The bright ruby red hues of Corinne Cuvée's inaugural vintage signal the arrival of Moone Tsai's foray into pinot noir. Aromas of ripe red fruits, complemented by hints of rose petal and fresh herbs mark the wine's alluring nose. This salutation extends on the attack, inviting inspection by way of ripe wild cherry and raspberry notes, accented by suggestions of black tea, earth and shaved graphite. Fermented in open-top stainless-steel tanks, and aged 16-months in 70% new French Oak, the wine reveals a soft layering of texture, flavors and a delicate acidity. True to its namesake, Corinne, this memorable first offering is pretty and bright, with a fetching freshness, and vitality that will enhance any occasion with delightful anticipation.

The fruit for this precious pinot noir hails from the fine sandy loams of the Petaluma Gap in Sonoma, so named for the wind gap existing in the coastal mountain opening that stretches east from the Pacific through the town of Petaluma, and then south to San Pablo Bay. With its gentle slopes and slight elevation, the block enjoys cool coastal temperatures making for ideal conditions that are favorable to producing distinctively intense, and yet deliciously delicate fruit.

Winemaker: Philippe Melka, Bordeaux-bred (*Chateau Haut Brion, Petrus*) and— recently heralded by Robert Parker as one of the top nine winemakers in the world. *“Where possible, I will minimize winemaking techniques in the cellar so I can create a wine that tells the story of the vineyard. In the end, it must be about the fruit.”*

Wine Facts

Vineyards:	Petaluma Gap (Sonoma)
Production:	150 cases
Harvest Date:	September 20, 2017
Cooperage:	70% new French oak: Francois Freres, Rousseau, Damy
Bottle Date:	February 14, 2019
Release Date:	May 30, 2019

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