

Wine Profile Moone-Tsai 2018 Corinne Cuvée Pinot Noir, Sonoma Coast

Tasting Notes

Ruby red in the glass, this sequel to last season's inaugural vintage of Corinne Cuvée makes for a compelling curtain call. Purely Pinot Noir through and through, the wine's nose is redolent with red fruit, rose petals, and earth. The attack unfurls with notes of wild raspberry and cherry, along with hints of strawberry pastilles and shaved graphite. Bright and beautifully balanced, the wine demonstrates a deliciously delicate structure, and a graceful, nuanced complexity that portends a deft, lingering landing. Fermented 21 days on skins (10% whole cluster) in open-top stainless-steel tanks, and aged 16-months in 55% new French Oak, the wine reveals a subtle, softly layered panoply of flavors and a delicate acidity. True to its namesake, Corinne, this offering is lithesome and lovely, revealing 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 located in the Sonoma Coast AVA, 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, with its alluvial clay adobe soils, 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: Production: Harvest Date: Cooperage: Bottle Date: Release Date: Petaluma Gap (Sonoma) 250 cases September 28, 2018 55% new French oak: Francois Freres, Rousseau, Damy February 5, 2020 May 30, 2020

For more information: Contact info@moonetsai.com, or via 707.265.6782 www.moonetsai.com