



MOONE + TSAI

Wine Profile

Moone-Tsai 2019 Corinne Cuvée Pinot Noir

Tasting Notes

Ruby red in the glass, this third edition of Corinne Cuvée affirms the notion that “three’s a charm”. Notes of ripe red fruits and rose petals make mark the wine’s welcoming introduction. Fresh, focused, and true to its Russian River origins, the wine’s attack unfolds with gorgeous declarations of ripe dark cherry, wild strawberry, plum, and sweet cedar. Fermented 18 days on skins (12% whole cluster) in open-top stainless-steel tanks, and aged 16-months in 50% new French Oak, the wine is bright and balanced, revealing soft layering to enhance a delicately delineated structure 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 cool climate Russian River Valley area, just north of Occidental. The climate here, just a few miles from the Pacific Ocean, is marine influenced, with dense fog from nighttime until late morning, and temperatures ranging from the mid-40s to mid-80 degrees Fahrenheit, making for ideal Pinot Noir growing conditions. The combination of cool ocean air and the warm afternoon sunshine produces truly coastal wines with incredible balance, opulence and, most importantly, a beautiful sense of place.

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

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| Vineyards: | Russian River Valley (Sonoma) |
| Production: | 150 cases |
| Harvest Date: | September 25, 2019 |
| Cooperage: | 50% new French oak: Francois Freres, Rousseau, Damy |
| Bottle Date: | February 3, 2021 |
| Release Date: | May 25, 2022 |

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