



Ammon's Horn

2019 Pinot Noir, Reserve

Carneros, Napa

The AVA of Los Carneros is a region covering 90 square miles, located alongside the low-lying hills of the intercoastal Mayacamas mountain range. Elevations of most vineyards range from sea level to top out at 400 feet in the foothills. The soils of the Carneros region are predominantly clay and very thin and shallow, often providing poor drainage and fertility. The fierce and persistent winds coming off the bay encourages the grapevines to struggle and retain moisture. While this aids in limiting crop tonnage, it can also delay the grapes from ripening sufficiently. In vintage years with a long, drawn-out growing season that allow the grapes to ripen, intense and vivid flavors can develop. Our vineyard is fortunate to have its own artesian well, providing pure water for the grapes. Los Carneros region is primarily associated with cool-climate varieties, such as Chardonnay and Pinot Noir, as well as the sparkling wines made from those grapes.

TECHNICAL DATA

Planted: 2002

Elevation: 20 feet

Soil Composition: Cole/Haire – Clayey, silty, loam

Irrigation Water: Artesian groundwater from estate well

Harvested: September 28, 2019

Composition: 100% Pinot Noir – select barrels

Alcohol: 14.3%

Total Acidity: .582 gm/100ml

pH: 3.52

Barrels Produced: 6 (144 cases)

TASTING NOTES

Our Reserve is the best of both worlds. The nose is complex and layered with red fruit, violet, rose petal and sweet spice followed by earthy notes. On the palate, depth and concentration of black fruit, elegant floral notes match with a dense core of tannins and still showing freshness and precision. The ripe and red fruit accompany the wine toward a very long finish. Enjoy now and for the next 12 years.

Pair with a wild chanterelle polenta, with goat cheese and herbs or a game ragú.