

CAMBRIDGE & Sunset



California

2014 PINOT NOIR

The Cambridge story begins with our founders, Bruce and Kim Cunningham who named the brand for their home, their heart, on Cambridge Street in their early years in California. The corner of Cambridge and Sunset is the cross roads to a new beginning and a new entrepreneurial ambition. Cambridge & Sunset wines are varietal-focused selections at a great value.

REGION

Grapes for this wine were selected from vineyards across California's best growing regions for Pinot Noir. In these regions, warm sunny days are moderated by cooling influences, allowing the grapes longer time to mature on the vine. Vineyard sources range from Sonoma County and Napa Valley to the Sacramento River Delta. Grapes harvested from a variety of vineyards and growing regions provide unique flavor components that together create a balanced, complex and harmonious wine.

WINEMAKING/VITICULTURE:

The 2014 harvest is known to be the earliest and third in a string of great vintages this decade. Significant rain in late February and early March relieved most of the stress and set up the vines for a vigorous start. Each lot of Pinot Noir was treated with traditional viticultural techniques and careful blending to ensure each bottle is a unique expression of all that California has to offer.

TASTING NOTES:

This Pinot Noir has a deep crimson color that catches the light as it swirls in your glass. On the nose, inviting aromas of red cherry, strawberry preserves and dried orange peels. Red fruit flavors burst across the palate with layers of delicate, warm baking spices on the finish.

FOOD PAIRING: Bacon-herb wrapped pork tenderloin

VINTAGE: 2014

ALCOHOL: 13.2% by vol.

TOTAL ACIDITY: 5.1 g/L

PH LEVEL: 3.55