

a deep commitment to conservation. We believe in protecting the environment as passionately as we do in creating exceptional wines. Every bottle tells the story of our dedication to nature and family.



Mendocino, California Vineyards at Barra of Mendocino **Tasting Room:**







• CCOF (California Certified Organic Farmers) certified in 2007



100% Pinot Noir



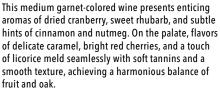
ABV: 14.0%



Organically farmed pinot noir grapes from our home ranch, Redwood Valley Vineyards, VINES & Were hand harvested in mid September. The bunches were carefully destemmed into a stainless steel tank for fermentation. The

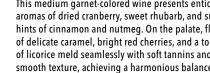


mixture of skins, seeds and juice were cold soaked for 24-48 hours to begin flavor extraction. After a CCOF (California Certified Organic Farmers) approved yeast was added, the must was mixed two times per day to continue extracting color and tannin. These pump-overs are critical to enhancing the aroma and flavor from the pinot noir grape. Once fermentation is complete, the must was delicately pressed and aged on French oak for 8 months.





This is a gorgeous food wine and works well with roast meats, tuna and cheeses as well as pasta.





PAIRING



TORTOISE CREEK

PINOT NOIR

MENDOCINO COUNTY

MADE WITH ORGANIC GRAPES





Tortoise Creek proudly donates 1% of our annual revenue to support tortoise and turtle conservation.