



PINOT NOIR 2023

ABOUT TORTOISE CREEK

Since 1997, the Sager and Master families have worked in partnership to create vibrant, sustainably produced wines. A labor of love nestled in the heart of Mendocino, Tortoise Creek wines are crafted from certified organic grapes and reflect 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.



REGION

Mendocino, California Vineyards at Barra of Mendocino Tasting Room:

- 50 acres
- Planted Pinot Noir
- 750 feet in elevation
- CCOF (California Certified Organic Farmers) certified in 2007



VINES & VITICULTURE

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 medium garnet-colored wine presents enticing aromas of dried cranberry, sweet rhubarb, and subtle hints of cinnamon and nutmeg. On the palate, flavors of delicate caramel, bright red cherries, and a touch of licorice meld seamlessly with soft tannins and a smooth texture, achieving a harmonious balance of fruit and oak.

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



VARIETAL

100% Pinot Noir



ABV: 14.0%



PROFILE



FOOD PAIRING



VINES & VITICULTURE

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



UPC# 0 89832 25999 2
12pk / 750ml



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