

CHASING LIONS



PINOT NOIR

Growing up in a multi-generational farming family, early on, I began to follow my grandfather around the family farm, as he tended the ranch. One day, in my late teens, he told me it was time to get off the ranch and “go chase lions.” Something inside me knew what he meant and I have been chasing lions ever since.

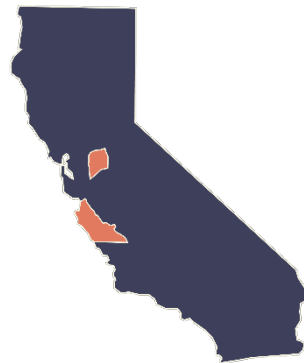
Nine North strives to deliver a dependable, consistent Pinot Noir. Attention to vineyard location and clonal selection provides the perfect balance of ripe fruit, acid and tannin that complement many cuisines, throughout the year.

Vintner’s Note: This Pinot Noir opens with ripe cherries, orange peel, violets and black figs. True to form, the balanced, “pinot noir” spice comes through vividly in this wine and is layered with slight flavors of oak, vanilla bean, cinnamon and clove.

Pairings: Extremely versatile, this Pinot Noir pairs well with all manner of meat and vegetables and of course is perfectly drinkable on its own.

Technical information

- Vintage: 2023
- Appellation: California
- Vineyard Sites: Lodi & Monterey
- Aging: 12 months, American & French oak
- Alcohol: 14.5%
- TA: 3.5
- pH: 3.4
- RS: 3.1



Lodi Appellation: Lodi has a Mediterranean climate with warm days and cool nights. The soil, unlike many other appellations, varies within the AVA, though in most places it is a deep loam that occasionally is covered with large rocks, like the French region of Chateaufeuf du Pape.

Monterey Appellation: The largest of all American Viticultural Areas, the Monterey AVA runs from the Monterey Bay to the border with Paso Robles. It is one of the most diverse in terms of climatic make-up and types of grapes grown. The most important factor for all farmers in the appellation is their location in relation to the chilly waters of the Pacific Ocean.

