

FEDERALIST PINOT NOIR

Story

The Pinot Noir grapes were harvested from Monterey and California's Central Coast, making this the only wine in the series not from Lodi. The grapes underwent a 12-day fermentation in stainless steel tanks, followed by 8 months of aging in oak barrels, 5% of which were new. The wine embodies a fruit-forward, easy-drinking style at its best—yet remains structured and nuanced.

COLOR Clear ruby red.


AROMA The bouquet offers cranberry, sour cherry, pomegranate, white pepper, and sorrel.

TASTE The flavor profile is full of red berries, sour cherry, blood orange, raspberry, and a touch of pepper. The wine is long, balanced, and expressive.

TIPS FOR USE The Federalist Pinot Noir is a joy to sip on its own. It also pairs wonderfully with grilled meats, cheeses, charcuterie, and hearty salads.

WINE TYPE	Red wines	PACKAGE SIZE	12 bottle(s)
GRAPES	Pinot Noir 100%	BOTTLE CLOSING	Natural cork
MANUFACTURER		BOTTLE SIZE	0,75 l
ALCOHOL CONTENT	14,5%	PRODUCT NUMBER	272001
SUGAR CONTENT	3 g/l		

Norex Responsibility Indicator:

Norex requirements		Good	Very good	Excellent
	Environmental friendliness	Fulfills Norex requirements, but we are waiting for more information...		
	Social responsibility			
	Administrative accountability			

Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari

