

# CHASING LIONS

## PINOT NOIR

I grew up in a multi generational farming family. In 1974 at the age of five, I began to follow my grandfather every day on the family farm as he tended to his ranch. Over the years he taught me a lot about farming but more importantly about life. Then one day in my late teens, he told me it was time to get of the ranch and “go chase lions.”

I never asked him what he meant by that, because something inside me already knew. It’s been over 20 years now since he passed and I have been chasing lions ever since.

Because of the success of Chasing Lions Cabernet Sauvignon, Chris and Elijah wanted to add a Pinot Noir to the lineup. In chatting up their winemaker and grower friends, they found stellar fruit in Sonoma, Monterrey and Carneros that, when blended, showed that individual, disparate terroirs lend complementary components.

This intriguing Pinot Noir opens with lush aromas of ripe cherries, orange peel, violets and fig leaf. The balanced, spicy mouth is densely layered with flavors of dried Turkish apricots and vanilla bean. The finish lingers long with flavors of caramel and cloves.

Versatile, it pairs well with poultry, beef, fish, lamb and pork.

### Technical information

Vintage: 2017

Appellation: California

Vineyard Locations: Lodi

Four months in used American and French oak barrels.

Alc. 13.5%

pH 3.7

RS: .5 g/L

TA 4.6 g/L

### Vinyard information



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 Chateauneuf du Pape

