

## SOLA CALIFORNIA - Pinot Noir



COUNTRY: USA  
REGION: Sacramento, CA  
SOIL: Sandy clay loam soils

- Alcohol content: 13.5%
- Brix at harvest: 24.3°
- pH: 3.6
- Acidity: 4.1

***Created in 2008, Sola Winery is family owned and operated from the ground up by Tim Halikas and a team of winemakers, family and friends. We create high quality wines that you can pour at the end of the day or bring to a family gathering.***

### Background:

This California Pinot Noir comes from a single vineyard located on the eastern border of the Sacramento Delta. The local landscape there has always been full of grapes along the riverbanks.

Being close to the Pacific Ocean, cool maritime breezes come through the Delta area, as well as warmer temperatures from the valley itself. This creates a unique climate that allows grapes to grow and achieve their greatest potential.

The area has a Mediterranean climate, with warm, dry summers and cool, moist winters. Deep, sandy clay loam soils predominate.



### Tasting notes:

Deep ruby with a violet shade. Fresh raspberry, fleshy strawberry, cigar box cedar oak notes with an overall wet forest floor impression. The finish is balanced, fresh and lingering. A focused pinot noir, exhibiting a Burgundian stylistic profile.

### Grape variety

100% Pinot Noir.  
Service temperature: 16°C.

### Vinification

Primarily stainless steel tanks with the use of medium toasted French oak staves.

### Pairing:

Serve with beef, veal, game (deer, venison) or poultry. Give it a go with lamb stew and root vegetables.

