



TORTOISE CREEK WINES

2012 Pinot Noir “Les Oliviers”

Pays d’Oc, FRANCE

“Les Oliviers” refers to the olive trees that surround the vineyards that produce our Pinot Noir.

Origin/Location:

The Pinot Noir is a grape variety that demands optimum growing conditions. This is the reason why Tortoise Creek Pinot noir comes from parcels located in a very specific terroir in Languedoc Roussillon, at the Montagne Noire foothills. There, the low temperature during the nights and the warm days are just perfect for Pinot Noir.

Winemaking:

A small portion of our Pinot Noir crop is harvested quite early and fermented at low temperatures to enhance fruity aromas. The remaining grapes are picked at their optimal sugar and ripeness in order to obtain a full-bodied and complex wine loaded with fruit. The grapes were destemmed and then crushed and fermentation and maceration took place in stainless steel tanks for between three to four weeks. We age about 30% of the wine in new French oak barrels for 3 to 4 months.

Tasting Notes/Food Pairing:

Our Pinot Noir “*Les Oliviers*” is less “jammy” than its Californian cousins. It is more Burgundian and delicate.

Because of the cooler than usual summer, the wine has more fresh fruit and floral aromas, with lots of red cherry flavors. Though the concentration is similar to 2010, 2011 is fresher and more supple.

It has lovely aromas of violets and shows ripe cherry and raspberry characteristics on the palate. This is a gorgeous food wine and works well with roast meats, tuna and cheeses.

ABV 13%, RS 5g/l, TA is 4.5g/l, pH 3.65

