



## MINISTRY OF THE VINTERIOR

### 2016 North Coast Chardonnay

#### Vineyards

Grapes have been planted in six counties that comprise the North Coast AVA since the early 1800s, making it one of the United States' oldest wine-growing regions. Possessing several microclimates that centuries of farming have allowed to be analyzed and fully understood, the area produces many noted varieties of Cabernet Sauvignon, Pinot Noir, Merlot, Syrah, Zinfandel and, of course, Chardonnay.

Chardonnay does particularly well in the eastern portion of the region, in the soils of the Chalk Hills of the Russian River Valley, where the elevation displaces the fog more prevalent at the lower elevations.

#### Vinification

Aged eight months in used French and American oak barrels.

#### Tasting notes

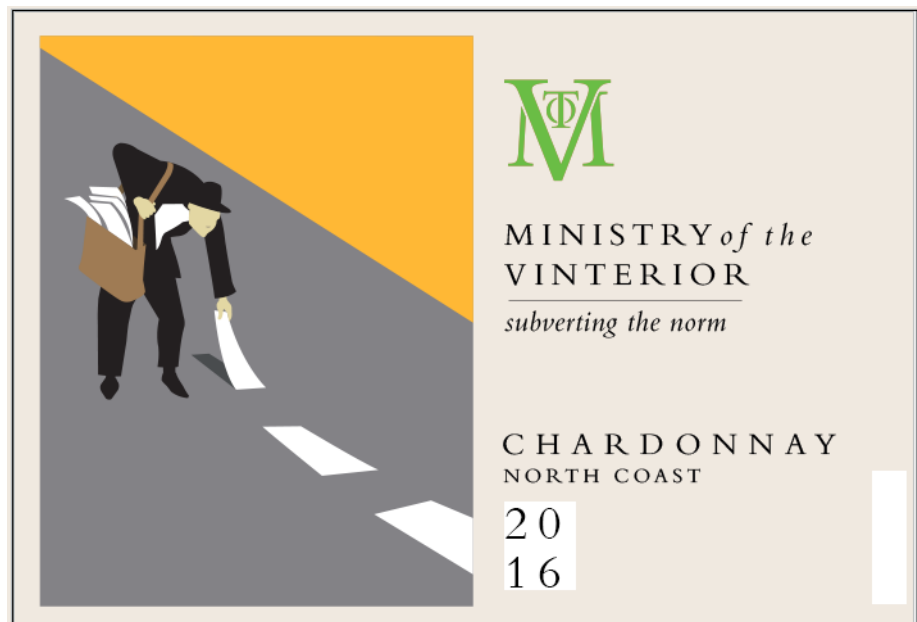
Delicate orange zest aromas open into stone fruit and pears. On the palate, this wine is full and lush with a nod to acidity that is great for pairing with many foods. Restrained oak provides a warm vanilla backdrop and softness, while the acidity lifts balances the richness through the long finish. --Chris Nickolopoulos and Elijah Pfister, négociants.

#### Food pairing

The Ministers often enjoy a glass of this vintage at the close of the day, or with creamy cheeses, crab and shellfish, chicken and especially their favorite, mac and cheese.

#### Analysis

100% Chardonnay  
ALC: 13.9%  
pH: 3.76  
RS: .6  
TA: 4.5





## **MINISTRY OF THE VINTERIOR** **2016 Cabernet Sauvignon North Coast**

### *Vineyards*

Proprietor-négociants, Chris Nickolopoulos and Elijah Pfister work with a handful of California's most respected grape growers and wineries selecting the finest rows, plots, barrels, and lots from each vintage. They blend these selections into finished wines which carefully balance ripeness and acidity to achieve both regional typicity and unique, expressive flavor profiles. The source of our 2016 rations was small, hand-tended vineyard plots renowned for producing fruit with the essential qualities to make a deep and complex wine with acid and tannins that will preserve it for decades.

### *Tasting notes*

The 2016 Ministry of the Vinterior Cabernet Sauvignon broods a deep burgundy color with flirty purple undertones. The nose is inviting with red currants, blackberries and a hint of blackberry. In the mouth, the wine reveals a sexy mix of black cherries, blackberries, pipe smoke and espresso tightly woven into a matrix of supple and broad tannins that layer the flavors densely and persistently on the tongue. The finish reveals a light touch of vanilla and caramel oak, lingering with a silkiness that invites another sip.

### *Pairing*

Try this stunning Cab with a pan seared skirt steak served with garlic roasted potatoes and a wilted spinach salad with bacon.



### *Analysis*

Appellation: North Coast (Napa Valley & Sonoma).  
Aging: Six months in used French and American oak barrels.

Alcohol: 13.9%  
TA: 4.4 g/L  
pH: 3.89  
RS: 0.37 g/L



**MINISTRY OF THE VINTERIOR**  
**2017 Pinot Noir Russian River Valley**

Vineyards

Pinot Noir aficionados agree that the best California Pinot Noir comes from the Russian River Valley where early morning fog, warm days, an afternoon breeze from the sea and cool nights combine to make for some very happy Pinot Noir grapes. The higher alcohol content speaks to the warmer microclimate of the vineyards.

Vintification

The wine was aged for six months in used French and American oak barrels.

Tasting notes

This intriguing Pinot Noir opens with aromas of cherries, orange peel, violets, and fig leaf. The spicy mouth is densely layered with flavors of dried Turkish apricots and vanilla bean, and the finish lingers long with flavors of rich caramel and cloves.--Chris Nickolopoulos and Elijah Pfister, negociants.

Pairing

As one of the world's most versatile food wines, Pinot Noir plays well with poultry, beef, fish, lamb and pork; with creamy sauces and spicy foods. It's the only wine the populace ever needs.

Analysis

Variety: 100% Pinot Noir  
Alcohol: 13.9%  
pH: 3.74  
RS: .41  
TA: 4.8

