

CHASING LIONS

PINOT NOIR

Growing up on a farm, at the age of five, I began to follow my grandfather around as he tended to his daily chores. Over the years he taught me a lot about farming but also about life. When I was old enough, he told me it was time to get off the farm and “go chase lions.” I never asked him what he meant, but I think even then, I knew. It’s been many years since he passed but I am still chasing lions.

Chasing Lions has become a favorite at Nine North Wine Co and we’ve been working for years to bring a balanced, full throated Pinot Noir to our fans that still strikes the proper structure of fruit and acid that you only find here in California.

Vintner’s Note: This Pinot Noir opens with ripe cherries, orange peel, violets and black figs. True to form, the balanced, “pinot noir” spice comes through vividly in this wine and is layered with slight flavors of oak, vanilla bean, cinnamon and clove.

Pairings: Extremely versatile, this Pinot Noir pairs well with all manner of meat and vegetables and of course is perfectly drinkable on its own.

Technical information

Vintage: 2019

Appellation: California

Vineyard Sites: Lodi & Monterey

Aging: 6 months, American & French oak

Alcohol: 13.8%

TA: 4.7

pH: 3.77

RS: .5



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 Chateaufeuf du Pape.

Monterey Appellation: The largest of all American Viticultural Areas, the Monterey AVA runs from the Monterey Bay to the border with Paso Robles. It is one of the most diverse in terms of climatic make-up and types of grapes grown. The most important factor for all farmers in the appellation is their location in relation to the chilly waters of the Pacific Ocean.

