

WINEMAKER

Lisa Howard, 2019 International Women's Wine Competition: Gold Medal

COMPOSITION

Pinot Noir

APPELLATION

Suisun Valley AVA

ABV

13.6%

CALORIES PER SERVING

125

BOTTLE DATE

2019

PRODUCTION

N/A

SUGGESTED RETAIL PRICE

\$35



TOLENAS WINERY

Eclipse White Pinot Noir 2019

Example...

TASTING NOTES

Crunchy white nectarine, star jasmine, ripe poached pear, ruby grapefruit, bright acidity, and luscious mouthfeel. This wine is very cerebral. People want it to taste like Pinot Noir, but it does not, they want to connect it to Sauv Blanc or Chardonnay, but it is neither of those either. It lands in its own place, somewhere in the middle of those two white wines, but with the nobleness of a Pinot Noir.

WINEMAKER NOTES

The Eclipse has been a fun project. This wine is made from 100% Pinot Noir (yes the grape used to make red wine!). The idea for this wine was born during the 2017 Solar Eclipse when we were picking from our estate Pinot Noir Vineyard, which surrounds where we make our wines. We decided to make a white Pinot Noir to embrace the "eclipse", and the play on darkness and light. We carefully press the red grapes (whole cluster) immediately after picking. We applied very little pressure in order to extract the juice, but not impart the color from the skins. We captured this lightly pressed juice and fermented it slow and cold in 100% stainless steel. The outcome is a wine bright in acidity, with a full, smooth almost velvety mouthfeel.

FLAVOR DATA & SCORING

Rating

91 pts 4.1★

Value Score

based on wine rating and price

89% (EXCELLENT)



*Pinot Noir Wines

Color Scale

Sweetness



Mouthfeel



Boldness



Astringency



Crispness



Better star rating

than 97% of all white wines

Better Consumer satisfaction rate

than 74% of all North Coast AVA White wines

Food Pairings

Great match with brie or marscapone, poached or steamed turkey or duck, finish with apple dessert.