

Malibu Vineyard

Malibu Vineyard Pinot Noir

California - Malibu

Pinot Noir



### The History

Michael McCarty, owner of Michael's Restaurant in Santa Monica for the past 30 years, lives on Rambla Pacifica in Malibu. In the 80's he planted Bordeaux varietals around his house and made a Cabernet Sauvignon, Cabernet Franc, and a blend up until 1999. By 2000, he had determined that it was too cold to properly ripen these varietals (too much green character in the wines), and so he grafted the acre-and-a-half of vines over to Dijon clones of Pinot Noir. In 2005, with the vines on their 5th leaf, he harvested his first crop of Pinot for The Malibu Vineyard. Winemakers: Bruno D'Alphonso & Chris Curran



### Tasting Notes

A Pinot as original as its place of origin, the fruit in this wine is grown on an acre-and-a-half around Michael McCarty's home on Rambla Pacifica in Malibu at 650' elevation and with an unobstructed view of the Pacific Ocean. The wine is, in its' texture and flavor, truly unlike any other Pinot Noir in the world. The nose is a heady mixture of crushed rose petal, just-ripening strawberry, and rainwater, with a touch of something earthy that is not quite a mushroom. On the palate, the strawberry flavor is first fresh-picked and then like preserves on buttered toast, and is bolstered by cherry-cola and dried cherry notes. The earthiness on the nose broadens and encompasses definite mushroom, menthol, and epoisses cheese flavors. The upfront acidity keeps the wine from feeling too full across the palate, while the mouthwatering finish makes this wine pair exceptionally with gamier poultry such as squab, quail, and duck.

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