CIMA COLLINA

CHALONE—ANTLE

CALIFORNIA

PINOT NOIR



The History

The grapes for this wine were sourced from the Antle Vineyard (aka Pinnaclacitos Chalone), which was originally planted by Dick Graff in 1989. This historic vineyard is a pleasure to behold: it sits in a protected southwest-facing dell overlooking the southern Salinas Valley. The gnarly old vines are surrounded by the striking rock outcroppings of the Pinnacles area makes for a tremendous scene that reminds one of days gone by in California.



The Grape

100 % Pinot Noir



Tasting Note

This wine is only now starting to open up upon its release and we anticipate further "blossoming" as it bottle ages. It is rich and spicy with notes of strawberry, cocoa and leather. Enjoy now or lay this wine down for at least 7 more years. Pair with wild mushroom ragout and beef tenderloin, coffee encrusted lamb chops or shitake bread pudding.

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