

mia's playground



VARIETAL
Pinot Noir

APPELLATION
Sangiacomo Vineyards,
Sonoma Coast

VINTAGE
2006

ALCOHOL
14.6%

PH
3.79

TA
0.61 mg/L

UPC
8 33302 00126 6

2006 Sangiacomo Vineyards Pinot Noir

This brilliant garnet colored wine showcases a floral palate of violet, rose petal and Rainier cherry aromas. Characteristic of the Martini Clone 115, the mid-palate has grip, with firm and complex tannins. Flavors of cinnamon and clove spices elegantly fold into silky, rich raspberry and Bing cherry. The finish carries hints of vanilla and soft brown sugar from aging 16 months in fine French Oak.

This Pinot Noir is excellent paired with rich mushroom dishes like cheese polenta topped with Chanterelle mushrooms, thin crust pizza with Porcini mushrooms, roasted red bell pepper, arugula and shaved Parmesan, or duck confit finished with a Pinot Noir reduction sauce, served over herbed lentils and carrots.

For Mia's Playground, we sought small-lot artisanal wines produced from vineyards overlooking the Sonoma Coast. Shallow soils {intense dirt}, close proximity to the bay {cool winds}, and the fact that it's watched over by our friends and neighbors, the Sangiacomo family, make this an ideal spot for our Pinot Noir. As third-generation Sonoma growers, they are recognized for their dedication to produce exceptional grapes and their pioneering effort to emphasize distinct characteristics of individual clones and vineyard sites.