COUNTY LINE VINEYARDS SONOMA COAST PINOT NOIR

100% Pinot Noir; 50% Sonoma Coast; 50% Anderson Valley. Bright raspberry, cranberry and fresh alpine strawberries highlight the nose and palate. Subtle notes of violet and fennel weave throughout, further enhancing the vibrant freshness. Balanced tannins add structure to this smooth, easy drinking wine. Pair with roast duck, or a simple mushroom and ricotta pizza for a truly enjoyable evening. Organic.

Organically grown North Coast fruit. Handcrafted in Sebastopol, California. Traditional winemaking techniques and a shorter élevage in neutral French oak barrels or stainless steel, each wine is made to provide a cool-climate appellation snapshot. Barrel aged in neutral French oak. Bottled unfiltered. These food friendly comfort wines are crafted to drink gracefully in the present and be enjoyed throughout the seasons.

County Line is a side project of acclaimed California winemaker, Eric Sussman. Drawing on his experience and connections at Radio-Coteau, Sussman works closely with winegrowers in some of the most unique and distinctive vineyard sites in Sonoma and Mendocino Counties. The wines are true to place— honest expressions of the finest cool-climate sites in the North Coast. Serious wines from serious vineyard sources, made for daily drinking.

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Tasting Note:

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Shelf Talker:



