

BREA CENTRAL COAST PINOT NOIR



100% Pinot Noir. Aromas of cherries, tobacco, eucalyptus and spice. Fruit forward with savory elements of California underbrush, leather and mild tannins. Bright, smooth, dry and well balanced with fresh acidity. Spicy oak on the finish. Organic.

From the Sumida Sisters and La Estancia Vineyards. Both vineyards are enriched with many of Rudolph Steiner's farming principles to enliven the soil and bring the grapes to life! The La Estancia area has a lot of fog at night and in the morning, followed by wind in afternoon. The soil is sandy loam and silt. The Sumida Sisters Vineyard is located in the historic Santa Lucia Highlands. The soil is alluvial and porous consisting of Chualar loam, granite and sandstone. Vineyard owners Erin and Simon Phillips bring a fresh approach to farming this vineyard, maintaining balance with a light touch. Erin believes the essential ingredients to growing tasty grapes are fresh soil, air, water and most importantly, adding loads of love! The grapes are picked by the phases of the moon.

100% destemmed into open top fermenters. Fermented using native yeasts and gently pumped over each morning and evening throughout fermentation. Delastage at the beginning and end of fermentation. Aged in neutral French oak barrels for 10 months.

Chris Brockway, a noted California natural winemaker and owner of Broc Cellars, and Tim Elenteny, the libations logistics leader of Elenteny Imports, are the masterminds behind BREA Wine Company. They have seen the thirst for site-specific, terroir driven and sustainably farmed wine become the driving force for many avant-garde California winemakers who gravitate toward varieties that flow outside the mainstream. BREA Wine Company seeks to capture this thirst while also bringing the beloved classic varieties into the fold. The two seek to create wine that is beyond reproach by fostering close relationships with farmers and choosing vineyards known for their high-quality grapes. BREA wines are accessible in price, quality, and ready-to-drink but also suitable for short-term aging. BREA Wines has become a beloved name in wine over the years and one you'll be proud to have on your shelves!

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Tasting Note:

BREA
CENTRAL COAST PINOT NOIR
100% Pinot Noir. Aromas of cherries, tobacco, eucalyptus & spice; fruit forward with underbrush, leather, mild tannins & bright acidity; smooth, dry & well balanced; spicy oak on the finish. Organic.

Shelf Talker:



**BREA
CENTRAL COAST
PINOT NOIR**

100% Pinot Noir from the Santa Lucia Highlands, California. The grapes are harvested by the phases of the moon. Aromas of cherries, tobacco, eucalyptus & spice. Fruit forward with savory elements of California underbrush, leather & mild tannins. Bright, smooth, dry & well balanced with fresh acidity. Spicy oak on the finish. Organic.

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