



BROADBENT ARCHITECT PINOT NOIR

Pinot Noir, Cabernet Franc, Petite Syrah and Merlot. A fragrant bouquet of rose petals and varied spices. A vibrant core of red fruits, specifically cherry, strawberry, and pomegranate. Lifted acidity and silky tannins. It concludes with a refined mineral edge, providing a fresh and focused finale. earthy wild mushroom risotto, herb-roasted poultry, or seared salmon.

Sourced from select vineyards across the Sonoma Coast AVA, California. The vineyards are located in cool-climate, fog-influenced areas where high elevation and marine breezes allow for a long ripening period. Hand-harvested clusters were gently destemmed, with a portion left whole. A cold soak preceded fermentation, followed by a native yeast fermentation in small open-top fermenters with gentle punch-downs to preserve delicacy. After pressing, the wine was transferred to French oak barrels 30% new for 10 months of maturation. Minimal racking and careful lees management.

Michael Broadbent trained as an architect before he became a winemaker in England in the 1960s. He knew the importance of structure, balance and beauty well before becoming a Master of Wine. His large legacy of art, whether it be architectural, portraiture, landscapes or technical drawings, gives a clear insight into his attention to detail. This wine is a tribute to the legacy of our favorite Renaissance man - Michael Broadbent, artist, author, musician, auctioneer and architect.

"Drinking good wine with good food in good company is one of life's most civilized pleasures."
Michael Broadbent

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Tasting Note:

BROADBENT ARCHITECT PINOT NOIR

Pinot Noir, Cabernet Franc, Petite Syrah & Merlot. Aromas of rose petals & varied spices; flavors of cherry, strawberry & pomegranate; lifted acidity & silky tannins; a refined mineral edge; fresh & focused finale.

Shelf Talker:



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