Coturri

Lost Creek Pinot Noir
Red

Varietals
100% young vines Pinot Noir. Martini & Dijon Clones.

Soil

Heavy clay, low in Calcium & high in magnesium.

Age of Vines

Pairing
White meats in creamy sauces, veal chops, light pasta dishes & grilled shellfish.

Tony Coturri is a 3rd generation California winemaker, a Jazz aficionado, a motorcycle enthusiast & an outspoken advocate of natural winemaking. The Coturri winery has never & *will never* use grapes treated with pesticides, fungicides or herbicides. The story of this dynamic winery began when Enrico Coturri immigrated to America with $10 in his pocket. Upon arriving in SF he worked as a barrel cooper & helped rebuild the city after the devastating earthquake in 1906. Enrico taught his son Harry “Red” Coturri the Italian winemaking methods that he brought with him from the village of Farneta, Italy. Red founded the Coturri winery in '79 with his sons Tony & Phil. Tony has been making wine since '64, he runs the winery & is in the process of teaching his son Nic the craft.

Production: ~ 5,000 cases annually

http://coturriwinery.com/index.html

Lost Creek Pinot Noir:

Yields: 511 cases produced

Tasting Note: Light ruby in the glass with a very full-bodied palate. It has the classic structure of Pinot, the proverbial "iron fist in the velvet glove." Mushroom & barnyard aromatics on the nose. While bright Bing Cherry dominates the palate. The wine finishes with vibrant fruit & zesty acidity.