



**LÉAL VINEYARDS
2008
PINOT NOIR**

OUR 2008 PINOT NOIR IS AN EXCLUSIVE, MICRO-PRODUCTION RELEASE MADE FROM A TOTAL OF SIX BARRELS. THIS RELEASE WAS GROWN FROM THE CENTRAL COAST YSIDRO VINEYARDS PROVIDING A CONDUCIVE ENVIRONMENT FOR PINOT; AN IDEAL COOL CLIMATE WITH WARM AFTERNOONS.

“PINOT NOIR IS A GRAPE VARIETY THAT IS VERY DELICATE TO WORK WITH AND GENERALLY FEMININE IN STYLE. THIS WINE HAD ENOUGH STUFFING, FRUIT AND FLAVOR TO FIT OUR STYLE. IT IS MADE TO DRINK WITH LIGHTER FOODS SUCH AS CHICKEN, SALMON, DUCK OR ENJOY ON ITS OWN. SAVOR AND ENJOY ITS ELEGANCE WHILE IN ITS YOUTH. SWEET RED FRUITS, CLOVE, TEA AND BAKING SPICES COME TOGETHER WITH VELVETY TEXTURE AND A GREAT BALANCE.”

— FRANK LÉAL, OWNER/WINEMAKER.

APPELLATION:	CENTRAL COAST
HARVEST:	14 OCT. 2009
COOPERAGE:	FRENCH OAK
BARREL AGING:	10 MONTHS
ALCOHOL:	14.1
RS:	.04%
PRODUCED:	150 CASES
RELEASED:	WINTER 2010
TR RETAIL:	26\$