




1924

Port Barrel Aged Pinot Noir

www.1924wines.com

VARIETALS	100% Pinot Noir
VINTAGE	2023
REGION	Lodi, California, USA
TECHNICAL DATA	Alcohol 15% Total Acidity 0.57g/l pH 3.71
APPEARANCE	Dense, ruby color.
NOSE	Layered with blackberry and cocoa, complex spice aromas and richly toasted oak.
PALATE	Crafted from rich Pinot Noir aged in Port barrels, this liberal wine has a velvety texture with layered flavors of black fruits and cocoa, spiced flavors and a rich yet balance influence of oak.
AGEING	A portion of the wine is aged in port barrels for a minimum of 2 months.
PAIRING	Pair with pecorino and almonds, roasted tenderloin, or simply sip alongside a piece of dark chocolate, just as a Port.
RATINGS	4.0 
ORDER CODE	US0040