



EnRoute

EnRoute Pinot Noir "Les Pommiers" delivers a refined expression of Russian River Valley Pinot Noir, featuring fresh red berry compote flavors, delicate notes of spice, and a smooth texture, all balanced by a mouthwatering acidity and elegant tannins.

EnRoute



Alcohol :14,50 %

Composition: 100% Pinot Noir

Les Pommiers Pinot Noir 2022

California, USA

Region and Vineyards

The **Russian River Valley** is one of California's premier regions for growing **Pinot Noir**, with its cool climate and foggy conditions. The "**Les Pommiers**" blend is crafted from several vineyard sites, each contributing unique characteristics to the wine.

- **Northern Spy Vineyard** in **Green Valley**, once an apple orchard, now produces high-quality fruit on its **Goldridge soils**, with a variety of clones, including **Pommard 5**, **Mt. Eden**, and **Dijon 115**. This vineyard adds structure and complexity to the wine.
- **Amber Ridge Vineyard** in the **Middle Reach** area provides fruit from its rolling hills, contributing richness and depth with its mix of **Pommard 5**, **Calera**, and **Dijon 115, 667, and 777** clones.
- **Manzana Vineyard** in **Green Valley** adds brightness and energy to the blend, with hillside plantings of **Dijon 114, 115**, and **Pommard 5**.

Winemaking

The **EnRoute Pinot Noir** is made from **100% Pinot Noir**. The winemaking process includes **open-top fermentation** with daily punch-downs to extract flavor and tannins. The wine remained on the skins for an average of **14 days** to achieve optimal extraction.

Aged for **10 months** in **French oak barrels** (30% new and 70% neutral), the wine develops a refined balance of fruit, tannins, and subtle oak influence, highlighting the complexity and elegance of **Russian River Valley Pinot Noir**.

Tasting Notes

- **Color:** Medium ruby red with a bright clarity.
- **Aroma:** Aromas of **fresh raspberry compote** are layered with notes of **baking spice** and the earthy scent of **rain on a forest floor**.
- **Palate:** On the palate, the wine offers generous yet soft flavors of **strawberry preserves**, expanding with elegant, silky tannins. The lively acidity enhances the fruit and leads to a long, refreshing finish.



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Did you know?

The name "**Les Pommiers**" translates to "The Apple Trees," a nod to the history of the **Northern Spy Vineyard**, which was once an apple orchard. This vineyard now contributes some of the finest fruit to this expressive **Pinot Noir** blend.

Wine Pairing Ideas

- **Duck breast with cherry sauce:** The wine's red fruit and gentle tannins perfectly complement the richness of the duck and the sweet-tart flavors of the cherry sauce.
- **Wild mushroom risotto:** The earthy notes of the wine pair beautifully with the umami-rich flavors of the mushrooms and the creamy texture of the risotto.
- **Grilled salmon:** The vibrant acidity and fresh fruit in the wine balance the richness of grilled salmon, making for a harmonious pairing.
- **Herb-crusted pork tenderloin:** The soft tannins and spice notes in the wine enhance the savory flavors of the pork and herbs.



Wine Enthusiast (WE) : 93 Points (2022)

Vibrant ruby in color, this wine erupts from the glass with aromas of sweet cinnamon, cola and cherry. There is a charming delicacy here, with flavors of dried rose petal, cherry and berry pie filling on a midweight palate. A captivating dance between the snappy tannin structure and the lively acidity of this wine lead to a very pleasurable finish.



James Suckling (JS) : 94 Points (2021)

Aromas of flowers, dark strawberries and hints of coffee follow through to a medium body, with fine tannins and a delicious finish. Extremely integrated and resolved on the palate where it spreads and melts.



Wine Spectator (WS) : 92 Points (2019)

Lithe, offering cherry preserves and damson plum mixed with hints of lacy black tea and singed anise. Modest in scale but with good energy through the finish, delivering a nice hint of dark earth at the very end. Drink now

