

CASE STUDY:

EXHIBIT #7: CEREMONIAL WAR MASK

EQUINOX EDITION XVIII

2021 CALIFORNIA PINOT NOIR

WINEMAKER'S NOTES

A garnet core with a ruby gemstone rim, the *Equinox Edition XVIII* opens with aromatic notes of bright cranberry, strawberry, pluot and an intriguing touch of endive, crème fraîche and fennel. Fresh, alive, and enveloping just scratch the surface of the palate; a developing mid-palate of black cherry, wild raspberry, orange peel and pomegranate—all with a prominent vein of acidity—dominate. Bright through the finish, the wine closes with a slight tart cherry upon a piquant, endless crescendo.

BLEND

100% Pinot Noir from the Our Lady of Guadalupe Vineyard in the Sta. Rita Hills and the Annapolis Ridge Vineyard on the Sonoma Coast.

MATURATION

Aged for nine months in French Oak, 41% New

ALC/VOL

15.3%