COPPER

Pinot Noir

Climate is an essential ingredient in this delicious Pinot Noir. Fog created by intrusion of the marine layer over the California coast provides significantly cooler air temperatures enabling the grapes to sustain balancing natural acidity and perfect fruit ripeness. The ample sun and controlled temperatures make it easy for winemakers to pick at the perfect moment when ripeness is optimal. This ideal environment delivers a Pinot Noir that dances on the tongue.



Wonderful ruby color with an herbal, spicy nose followed by lush flavors of cherry and raspberry, highlighted by a hint of vanilla. Elegantly structured and perfectly balanced, smooth from start to finish.



Delicious with Beef Tenderloin, Roast Chicken with rosemary and thyme, Grilled Salmon with onions and bell pepper and Lamb Stew. The Copper Corkscrew Collection Pinot Noir is the perfect accompaniment to Gruyère, Smoked Gouda and Provolone cheese.

American Vintners

is a Monterey County, California based wine group that produces a portfolio of innovative, quality wines and memorable brands.

Hand-crafted wines made for wine lovers like us.

For more information, please visit us at www.avintners.com



