



# TASTING NOTES



# Manzoni



## Lucia Highlands Chardonnay

Chardonnay from the Santa Lucia Highlands is always loaded with incredible fruit intensity and firm acidity. Tropical aromas of banana and mango are readily evident while there is a hint of caramel from French oak aging. This wine is fashioned in an approachable style that pairs well with lighter foods, especially chicken and white fish.

## Estate Pinot Noir

Pinot Noir offers something for everyone and our Estate vintage is enjoyable and approachable in every glass. Bright cherry and lavender accentuate the nose while spice and plum are evident in the flavor. Medium-bodied in style, this wine pairs well with lighter cuisine, especially chicken, pork and white fish.

## Estate *Private Reserve* Pinot Noir

This wine is elegant and refined with complex berry aromas and good tannin structure. Red plum and lavender accentuate the nose while toasty caramel is evident in the flavor, a result of new French oak aging. This wine pairs well with moderately spiced foods such as grilled fish, chicken, and pork.

## Paraiso Vineyard Syrah

This wine has ample tannins and tremendous concentration of fruit. blackberry and licorice accentuate the nose while a moderate amount of caramel is evident in the flavor, a result of new French barrels. This wine will hold its own with intensely flavored dishes such as stews, grilled meats and strong cheeses.