

**2010 Masut Estate Vineyard
Pinot Noir**

WHO: Masut Vineyard and Winery
WHAT: Pinot Noir
HERE: Mendocino, California
WHEN: 2010

The nose is a treat in itself, aromas of fresh-ground medium-roast coffee and black cherries, tinted around the edges with fresh sage. The same coffee-cherry theme shows on the attack, the initial taste, adding hints of cola, milk chocolate and licorice on the mid-palate. Tannins are mild and silky, with acids to match. A difficult food match, with rich flavors but medium body, this will pair best with a meat to match. Try it with grilled swordfish or smoked trout. Recommended.
DH

<http://palatenress.com>

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