

# FAT *bastard*<sup>™</sup>

## PINOT NOIR



<b>WINERY</b>	Gabriel Meffe
<b>WINE NAME</b>	FAT <i>bastard</i> Pinot Noir
<b>VINTAGE</b>	2010
<b>VARIETAL(S)</b>	100% Pinot Noir
<b>APPELLATION(S)</b>	Vin de Pays de l'Île de Beauté

#### VINTAGE NOTES

Vines do very well in Ile de Beauté, with its lovely climate and the Mediterranean breezes at night. Pinot Noir from this region exhibits exceptional color. Similar to last year's vintage, there is a wonderful concentration of fruit on the nose and well-integrated tannins.

#### MATURATION/WINEMAKING

Our winemakers work very closely with the growers to determine the start of the harvest. Our goal is to seek aromatic ripeness and rich varietal character.

Upon arrival at the winery, the grapes were passed through the crusher stemmer and sent into tanks for a brief cold-soak to allow for great color extraction, a soft and smooth tannin balance and good ageing potential. Alcoholic fermentation took place at low and controlled temperatures to maintain the lively and sought-after Pinot fruit aromas. After the wine was racked, skins were pressed and juices blended, malolactic fermentation took place. The wine is then drained and stored in stainless steel tanks where it is aged.

#### TECHNICAL DATA

<b>TOTAL ACIDITY</b>	2.9 g/100ml
<b>ALCOHOL %</b>	12%
<b>pH</b>	3.7
<b>WINEMAKER</b>	Véronique Torcolacci
<b>VINEYARDS</b>	We sourced grapes all around Corsica, mostly from hillside vineyards as the island is very mountainous. The relatively high altitude of the vineyards provides the temperate conditions necessary for aroma and color development.
<b>COLOR</b>	Bright ruby-red color.
<b>BOUQUET</b>	Intense and elegant notes of crushed strawberries.
<b>TASTING NOTES</b>	Rich red fruits with strawberry flavor, notes of cherry on the finish and delicate tannins.
<b>FOOD PAIRINGS</b>	A delicious wine that marries extremely well with white meats such as chicken, veal, pork and fresh salads.

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