



Macedon Pinot Noir

(MA-se-don)

From the country of Macedonia, this stunning Pinot is named for Alexander the Great (the original “Macedon”), and hails from an area noted as the “cross-roads of the ancient world, and the birthplace of wine”. It originates in Gradsko, sharing the same latitude band as Burgundy and Russian River Valley. The 40+ year old vines grow where two major weather fronts collide: the Aral Mountain continental and the Greek Aegean, yielding virtually no rain and consistent wind. The result is a wine of terrific elegance and complexity, rich yet linear; pretty, but with depth and power.



LOCATION

Macedonia.
(Tikvesh Wine Region)
54 hectares.



SOIL

limestone with active calcium,
clay, sand and loam.



ESTATE

Macedon.



VINE

Double Guyot.
4,400 vines per hectare.
1.7 bottle per plant average yield.



WINEMAKER

Dane Jovanos.



VINIFICATION

pre-fermentative cold maceration for
18 hours. 20 days of fermentation
(including post fermentative maceration),
aging in stainless steel tanks.



VARIETALS

95% Pinot Noir.
5% Vranec.



BARREL

No barrel aging.



RESIDUAL SUGAR

2.6 grams per liter.



MATURATION

3-6 months in the barrel.



ACIDITY

4.65 grams per liter.



VINTAGE PRODUCTION

12,000 Cases.



ALCOHOL

13% by volume.



FOOD PAIRING

Seafood, mild cheese, prosciutto,
rabbit meat with mushroom sauce.



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