



THE PINOT PROJECT

The Pinot Project began in 2009 with a vision: a wine for the palate, the pocket, and the people. Renowned wine importer Michael Skurnik called on his experiences in the vineyards and cellars of Northern California to craft a silky, fruit-forward, and harmonious Pinot Noir. Since then, The Pinot Project has taken the wine world by storm.

THE JUICE

The grapes are harvested from the prestigious growing region of Veneto, Italy. After the grapes are crushed, the juice settles in stainless steel. The wine undergoes temperature-controlled fermentation without the influence of oak or other alterations that would hide this wine's natural freshness.

THE 2023 VINTAGE

In general, the Veneto region experienced heavy rains in 2023 that moderated what was the hottest year on record with a historically warm winter. Coastal winds from the Adriatic Sea brought a cool April, then dried the leaves and clusters between summer rains. Unlike past years, there were no issues with prolonged heat spikes in the vineyards. September and October marked a break in the rain, just in time for a bountiful harvest with ripe, clean fruit.

THE TASTING NOTES

This vintage has a light yellow and green hue with aromas of apple and zest. On the palate, there is a generous amount of lemon peel, grilled white peaches, and dried apricot. Quite zingy on the finish; lots of melon notes with a touch of lemongrass. This could easily be your go-to wine throughout the summer and fall.

THE DETAILS

12% ABV

AVAILABLE SIZES

bottle 12/750ml half bottle 24/375ml keg* 1/19500ml cans (4-pk)* 24/250ml

*Washington AVA



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thepinotproject.com



