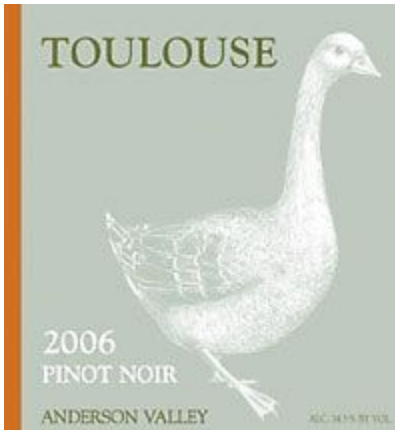


## 2006 Toulouse Estate Pinot Noir



**Our 2006 Pinot Noir** has a fruit forward nose of lusciously ripe red cherries, black cherries, ripe red raspberries with a little cotton candy. Spicy notes of Vietnamese cinnamon, star anise, candied ginger, and both black and white pepper, Earthy notes of extra brut cocoa, dark milk chocolate, loamy dirt, and pipe tobacco provide a smooth transition from the explosive attack to the lingering finish of smoke and earth with back notes of ginger and pine needles.

Since some foods can alter the wine, try a pairing using foods that share similarities with the wine to preserve its integrity. Choose one or a combination of the flavor elements inherent in this wine to build your own perfect food pairing. Sneak in a fruit component in a glaze or sauce, enhance earth components with a dry rub... the possibilities are endless! To help you along, we've listed the dominant characteristics as they are found in food items.

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### Helpful hint:

Take note of the levels of acidity and your perceived sweetness in the wine. Build your food pairing to be less sweet than the wine and less acidic than the wine for a fabulous food and wine pairing. Berry and citrus juices, low acid vinegars like aged balsamic or rice vinegar are good choices for acidity.

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### Suggested pairing elements:

- ◆ Dried cranberries Mushrooms Duck,
- ◆ Ripe red cherries Grilled Fennel Pheasant
- ◆ Red raspberries Coconut milk Quail
- ◆ Rhubarb Mild curry Squab
- ◆ Red currants Mustard Smoked chicken
- ◆ Pomegranate seeds Black licorice Lamb
- ◆ Pomegranate molasses Star Anise Beef
- ◆ Fruit juice vinaigrettes Chinese Five Spice Veal
- ◆ Fruit juice reductions Vietnamese cinnamon Pork
- ◆ Ginger/candied ginger Anise seed Ham