**Pinot Profile**

***Maya***: You know, can I ask you a personal question, Miles?***Miles***: Sure.***Maya***: Why are you so into Pinot? I mean, it’s like a thing with you.***Miles***: [Laughs softly] Uh, I don’t know, I don’t know. Um, it’s a hard grape to grow, as you know. Right? It’s uh, it’s thin-skinned, temperamental, ripens early. It’s, you know, it’s not a survivor like Cabernet, which can just grow anywhere and uh, thrive even when it’s neglected. No, Pinot needs constant care and attention. You know? And in fact it can only grow in these really specific, little, tucked away corners of the world. And, and only the most patient and nurturing of growers can do it, really. Only somebody who really takes the time to understand Pinot’s potential can then coax it into its fullest expression. Then, I mean, oh its flavors, they’re just the most haunting and brilliant and thrilling and subtle and… ancient on the planet.

-Sideways, 2004

**Background**

* Difficult grape to grow because of thin skins
* Most of the world’s best Pinot Noir grown on, or near the 45th parallels including world renowned Burgundy, France, Oregon, and South Island of New Zealand.
* Typically a lighter-bodied, fruit forward wine, particularly “New World” Pinots
* One of the most versatile food wines because of acidity
* Pinot Noir is also one of the more difficult wines to ferment. Partly due to the presence of 18 amino acids, which are naturally balanced in this variety, Pinot Noir ferments violently, often "boiling" up and out of its container, speeding the process out of control. Color retention is a major problem for the thin-skinned berries
* There is one component in which Pinot Noir seems naturally quite rich, three to four times higher compared to other varieties, especially when it is grown in cooler and more humid climates: [resveratrol](javascript:popUp('http://www.winepros.org/wine101/vincyc-resveratrol.htm')). While this may not affect the aspects of sensory enjoyment, it may draw the attention of health-conscious consumers.

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| Varietal Aromas/Flavors | Processing Bouquet/Flavors |
| Fruit – Cherry, raspberry, strawberry, tomato | Terroir – Mushroom, earth, barnyard, truffle, leather, meat |
| Floral – Rose petal, violet | Oak (light) – vanilla, coconut, sweet wood |
| Spice – Sassafras, rosemary, cinnamon, mint | Oak (heavy) – Oak, smoke, toast, tar |
| Herbal – Rhubarb, beet, oregano, green tea, black Olive | Bottle Age – cedar, cigar box |