

Totara

Pinot Noir

100% Pinot Noir

Totara is a joint-venture between Opici Wines and Endeavour Vineyards of Marlborough, New Zealand. Our two companies came together in order to create award-winning wines with unsurpassed quality, packaging, and value for the US market. Alan Peters-Oswald, formerly at Cloudy Bay Vineyards, was brought on board as winemaker to lend his genius. In New Zealand, the Totara tree is a celebrated and revered part of the country's history. Indigenous Maori tribes would use the giant trees to build dwellings, boats, tools, and weapons. A Totara tree can grow to over 100 feet, and live for 1,000 years.

Tasting Notes:

Vivid ruby red color in the glass. Bright and lively on the nose showing cherry, cranberry and savory spice aromas. The palate is silky, with a mixture of berry fruits up front along with underlying notes of sweet herbs, spice and earth. A pure finish, with excellent length, nicely frames each component. An overall profile that combines the best of Burgundy and Willamette Valley. Drink now and over the next 5 years, paired with salmon, chicken, game birds, and anything with truffles.

Vineyards:

Region:	Wairau Valley, Marlborough, New Zealand
Vineyard Source:	Primarily estate-owned.
Average Wine Age:	10-15 years
Training Method:	Cordon/Spur
Planting Density:	2,222 vines/hectare
Soil Composition:	Loamy earth, shale, sand, and silt
Elevation:	25-150 meters
Exposure:	Mixture of valleys, plateaus, and Northern
Practices:	Sustainable farming techniques, no use of harmful chemicals or pesticides

Winemaking:

Harvest:	Gently machine harvested from late-March to mid-April during the cooler night and morning hours.
Fermentation:	After a gentle pressing, the grapes are cold-soaked for 5 days in open-top, temperature controlled stainless steel tanks. A weeklong malolactic fermentation, catalyzed by natural yeasts, follows with twice a day cap-plunging. Select parcels are left on the skins to extract additional color and phenolic compounds. 10 months in French barrique, 5% new barrels, plus 2-3 months in the bottle complete the aging.

Technical Data:

Alcohol:	13.5%
pH:	3.49
Acidity:	5.6 grams/liter
Residual Sugar:	1.4 grams/liter

Production Quantity: 500 cases



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