# Copain Edmeades Pinot Noir Anderson Valley 2017



## Region

Anderson Valley is located in the rolling hills of the coastal region of Mendocino County, 110 miles northwest of San Francisco. The western edge of the Anderson Valley, known to locals as the deep end—is located a mere 10 miles from the Pacific coast. From here, the low-lying, narrow valley is perfectly poised to capture the cool ocean breezes and funnel the early morning fog inland and upriver. Rain is often plentiful, although it can vary from year to year. Just a dozen miles from the chilly Pacific Ocean, numerous creeks and rivers snake through a rugged landscape that dips and swells from sea level to 2,500 feet in elevation.

### Producer

Perched on a hillside overlooking the bucolic Russian River Valley, Copain specializes in vineyard designate Pinot Noir, Chardonnay and Syrah. Founded in 1999, Copain, meaning 'friend' or 'buddy' in French, embodies our philosophy that wine enhances life's most joyous occasions, and is an experience best shared with friends and family. Sourced from cool climate vineyards in Mendocino County, the Anderson Valley and the Sonoma Coast, the Copain portfolio consists of three distinct collections—Tous Ensemble, Les Voisins, and the vineyard designate wines. These wines have been long inspired by France's Rhone Valley wine region resulting in Copain's signature style of restrained, and elegant wines.

## **Tasting Notes**

The palate is flavorful and well-balanced offering generous strawberry and cherry flavors, a broad mouthfeel with a light delicate cola finish. It's a medium bodied, moderately spicy and excellent expression of Anderson Valley Pinot Noir. This wine has a natural fermentation, before being aged in barrique for 4 months with 20% being new oak.

#### Food

Chicken liver pate, roasted lamb shank, grilled salmon or crispy duck.

Technical Information				
Country	United States	Dry/Sweet Style	Dry	
Region	Anderson Valley	Alcohol Content	13%	
Grape(s)	Pinot Noir (100%)	Closure Style	Cork	
Туре	Red	Organic/Biodynamic	No	
Style	Complex	Allergens	Milk:	No
Oaked Style	Oaked		Egg:	No
Body Style	Medium bodied	Vegetarian/Vegan	Vegetarian: Vegan:	Yes Yes
Sustainable	Yes-sustainable practices		<b>3</b>	



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