THREE
FAT GUYS

2015 Carneros Pinot Noir

Our Story
As the legend has been told, the friendship between Daryn, Jason, and Tony had begun after being drafted to play professional football. The three guys soon realized they shared the same passion for premium wine as they did blocking for the quarterback. Through their many football games, world travels, and tall tales together, "Three Fat Guys" wine was born with a quest to carry on everlasting memories of good times, humbling experiences and astounding victories.

"Enjoy our wine. Embrace your past. Create an unforgettable future. Cheers."
- The THREE FAT GUYS

Tasting Notes –
A stunningly aromatic wine with a beautiful dark ruby color, featuring plum, cherry and other darker fruit notes. Sourced from a small, private vineyard and aged in French oak barrels to add depth. Hints of earth, black licorice and cedar allow the mind to wonder. The perfect balance of acidity allows for a refined mouth feel. Subtle tones of cherry pie team to leave a pleasant finish and smooth aftertaste making you crave another sip. This elegant wine would pair best with simply prepared dishes of salmon, pork and poultry dishes mixed with vegetables.

Winemaker Notes –
The 2015 growing season in the Carneros started out with unseasonably warm temperatures in the late winter and early spring. Typical wind patterns plus the unusual warmth resulted in an early bud break and bloom. Colder temperatures in late spring caused uneven fruit set which ultimately resulted in much smaller crop compared to previous years. The harvest was one of the earliest on record where yet still the fruit was able to ripen in a cooler late summer into early fall allowing maturity throughout the vineyard. This is a great year for the Carneros region. This wine is a perfect example of when exceptional vineyards meet premiere winemaking.

Varietal – Pinot Noir
Appellation – Carneros
Process – Hand Picked, Hand Sorted
Alcohol – 14.8%

Bottled in December 2016
52 Cases Produced
Released February 2017
Suggested Retail $45 per bottle