



91

Foxen Pinot Noir (Santa Maria Valley) 2014



There's a forest-floor touch to the nose of this appellation blend that also shows smoked and raw beef, hearty berries and a slight compost touch. The mouthfeel is soft, with flavors of iron and aged beef giving nuance to the tart raspberry, pomegranate, chipped slate and dried-mint finish.

Selected and marketed by

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