



CRESCERE

Platt Vineyard Pinot Noir 2019

Notes:

Less than three miles from the Pacific Ocean Pinot Noir from the Platt Vineyard tends to be more Burgundian in character than almost any other site in California.

More boisterous in this vintage than previous years, the wine has a heady aroma of mulberry, blueberry, plum and pine, opening up to notes of rose petals and carnations with a tinge of wet gravel eventually giving way to cinnamon and ginger. On the palate notes of Rainier cherry mixed with tarragon and marjoram greet you with an earthy, mossy undertone along with baking spice notes of cinnamon and ginger.

Soil: Fine sandy loam

Technical Information:

100% Pinot Noir (clones 828, 777, and Calera)
Harvested and sorted by hand October 7th
Crushed into open top fermenters, 25% stem inclusion.

Native yeast. 3 pump-overs per day.

Aged on lees with battonage for 16 months.

Aged for 16 months in 30% New French Oak

Unfiltered

Bottled January 30, 2021

Alc. 14.6%

pH: 3.44

TA: 6.44

3 Barrels produced

70 Cases produced



Proposed Pairings

At Crescere, we understand that pairing is more art than science and that everyone's palate and preferences differ, but please consider the following a jumping off point.

Food pairing: Spice Rubbed Chicken Thighs with Root Vegetables

Our 2019 Platt Pinot Noir was so redolent of spices that those were the first notes that came to mind when thinking of a pairing. While this dry rub could also work well on pork, we opted to make our lives easier and cook up a simple tray bake with chicken thighs and root vegetables that gives us a simple-to-make dish that over delivers for the effort you have to put in. The root vegetables pick up the spices well and will make you feel all warm inside and make you reach for your glass to help extend that warm feeling from the top of your head to the tips of your toes.

Music Pairings: Something with a little kick to it

Ti Amo: Phoenix

Harry's House: Harry Styles

Control: Janet Jackson

Book Pairing: Books that invite you to escape

Beach Read: Emily Henry

The Night Circus: Erin Morgenstern

Cover Story: Susan Rigetti

Spice Rubbed Chicken thighs with Root Vegetables

INGREDIENTS

- 8 chicken thighs (bone in, skin on)
- 4 tbsp olive oil
- 2 teaspoon salt
- 3 teaspoon cumin
- 2 teaspoon ginger
- 2 teaspoon cinnamon
- ½ teaspoon red pepper flakes
- ¼ teaspoon cayenne pepper
- 5-6 carrots quartered lengthwise
- 2 sweet potatoes quartered lengthwise
- 2 parsnips quartered lengthwise

Yield: 4 servings

Time: 55 minutes

10 minutes for prep

~45 minutes for cooking

PREPARATION

1. Remove chicken from refrigeration one hour prior to cooking and pat dry on your cutting board.
2. Preheat oven to 400°degrees. Have 2 racks close to each other in the middle of your oven, providing enough room for both trays.
3. Mix together olive oil with all the spices
4. Prepare to baking trays, lining them with parchment paper for easier clean up when you're done.
5. Evenly space out chicken on one tray, and vegetables on another. Coat chicken with half of your spice mixture and vegetables with the other half.
6. Slide trays into the oven (check about out the 40 minute mark depending on how quickly your oven cooks). Skin on chicken should be crispy and vegetables should be darkened along their edges.
7. Remove and allow the chicken to rest for 5 minutes before serving.
8. Evenly divide chicken and vegetables onto four plates, pour the wine and enjoy.