



Halcyon

2022 PINOT NOIR

winemaker notes

The sustainably grown, youthful vineyard from which this wine originates was planted about ten years ago. The fruit offers consistency and quality. A small volume of Zinfandel was blended with Pinot Noir to add depth, color and complexity to the final wine. Our 2022 Halcyon Pinot Noir has a dark robe. Red fruit characters of raspberry, plum and strawberry are present in the first nose. There are hints of toasted oak and smokiness in the finish. In the mouth, this round and elegant wine is balanced. Even with an alcohol at 12.5%, the mouthfeel presents a good amount power. It is lush and easy to drink. The integration of the Zin enhances the overall quality of this blend.

Appellation: Lodi

Varietals: 90% Pinot Noir | 10% Zinfandel

Alc: 12.5%

Released: January 2024



About the Brand

The halcyon bird of classical legends had the power to magically calm the waves when it landed on the sea. Thus, the word halcyon became synonymous with peace and tranquility.

profile

Nose: Raspberry | Plum | Strawberry | Toasted Oak | Smokiness

Mouth: Round | Elegant | Balanced | Powerful | Lush | Easy to drink



Serve: Room temp

Aging: 3 - 4 years

Vinotype: Sensitive

Pairs well with: Rabbit | Duck confit | Mushroom pizza | Stuffed mushrooms | Cheddar | Goat cheese

Similar to: Elance Cellars Pinot Noir and Sun Fish Pinot Noir

Fun fact: Pinot Noir is one of the few varietals that can be vinified as a white sparkling, rosé sparkling or a light-bodied red wine.



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8
servings

15m
prep

1h
cook time

try with
dry reds

Pappardelle with Tuscan Ragu

Ingredients

- 1 tablespoon olive oil
- 1 medium red onion, chopped
- 1 medium carrot, grated
- 2 tablespoons McCormick Gourmet™ Italian Bruschetta Seasoning Mix
- 1 leaf McCormick Gourmet™ Organic Turkish Bay Leaves
- 1/2 cup dry red wine
- 1 can (28 ounces) whole peeled tomatoes, undrained
- 1/2 pound meatloaf mix
- 1/4 teaspoon McCormick® Sea Salt Grinder
- 1/8 teaspoon McCormick Gourmet™ Organic Coarse Ground Black Pepper
- 1 package (8 ounces) pasta, such as pappardelle

Directions

Heat oil in large saucepan on medium heat. Add onion and carrot. Cook and stir 8 minutes or until tender. Add Seasoning and bay leaf, cook and stir 1 minute.

Stir in wine and cook 3 minutes or until reduced by half. Add tomatoes with juice, crushing tomatoes with back of spoon. Bring to boil. Stir in meat. Reduce heat to low, cover and simmer 45 minutes or until thickened. Season with sea salt and pepper. Discard bay leaf.

Meanwhile, cook pasta as directed on package. Drain well. Serve pasta topped with ragu. Sprinkle with Parmesan cheese, if desired.