

RESERVE



Angeline
VINEYARDS

PINOT NOIR
MENDOCINO COUNTY
2018

VINEYARDS

Our Reserve Pinot Noir is the embodiment of all of our favorite characteristics from some of the most acclaimed Pinot Noir growing regions in the state. Floral and spicy aromatics from Mendocino County, and bright red fruit with integrated, soft tannins from the Russian River Valley and Carneros, come together to make this beautifully balanced Pinot Noir.

VINTAGE

From start to finish, 2018 was a very steady season, offering weather that was reminiscent of years prior to drought. Higher than average yields and excellent quality brought about a fruitful harvest beginning in late August.

COMPOSITION

100% Pinot Noir

WINEMAKING

- Hand-picked
- Cold soaked and saigned to concentrate flavor and aromatics
- Average of 8-12 days fermenting at moderate temperatures
- 9 months, 40% new French oak barrels

TASTING NOTES

Crafted from hillside Mendocino County vineyards, our Pinot Noir offers notes of ripe Bing cherry, blackberry, and touches of clove.

PAIRING SUGGESTION

Plush and structured. Pairs perfectly with balsamic fig glazed pork roast.

ALCOHOL: 13.9% | BRIX: 24.4° | PH: 3.67 | TOTAL ACIDITY: 5.8 G/L