



Angeline

VINEYARDS

ROSÉ OF PINOT NOIR CALIFORNIA

2020

VINEYARDS

The most profound contributing factor to the outstanding quality of our California Pinot Noir, and the integrity to its varietal, is the diversity of its sourcing. From the warmer regions of the Central Coast, to the foggy cool valleys of our Northern Coast, each individual lot promotes the intense berry flavors and rich colors that keep our cornerstone Pinot true to its varietal.

VINTAGE

Although we were met with several hurdles, from historic fires to a global pandemic, we will forever recall the vintage to be one of resilience, perseverance, and unity. Shifts in temperature throughout the season resulted in shorter hangtime and lower yields, but the fruit retained bright acidity, resulting in lively wines. Our diligence in testing, coupled with a dedicated team proved key to navigating 2020. While quantity may be a bit lessened, quality will not.

COMPOSITION

100% Pinot Noir

WINEMAKING

- Hand-picked
- Native yeast fermentation
- Gently pressed to stainless steel tanks where it is chilled and settled for 2-3 days

TASTING NOTES

Notes of strawberries and cream, with touches of peach, cherry and lingering fresh lemon juice with delicate honeysuckle on the finish.

PAIRING SUGGESTION

Vibrant and bright with racy acidity. Pairs well with shrimp po'boys and spicy remoulade.

ALCOHOL: 13.1% | BRUX: 22.0° | PH: 3.3 | TOTAL ACIDITY: 5.9 g/L