

RESERVE



Angeline

VINEYARDS

PINOT NOIR MENDOCINO COUNTY 2020

VINEYARDS

Our Reserve Pinot Noir is the embodiment of our favorite characteristics from one of our favorite Pinot Noir growing regions in the state. Floral and spicy aromatics, earthy undertones and bright red fruit with integrated, plush tannins come together to make this beautifully balanced Pinot Noir.

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
- 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 fresh cherry juice, raspberry, and touches of vanilla and nutmeg, weighted with forest floor and a striking minerality on the finish.

PAIRING SUGGESTION

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

ALCOHOL: 14.1% | BRIX: 24.5° | PH: 3.62 | TOTAL ACIDITY: 5.5 g/L