

RESERVE



Angeline

VINEYARDS

PINOT NOIR MENDOCINO COUNTY 2021

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

The culmination of factors from another drought year in California surprised us with a beautiful vintage. An unseasonably dry and mild winter, which led to an early spring, forced the vines into bud break during peak frost season. A relatively warm, but even summer, resulted in early harvest dates, with lower-than average yields.

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, 30% new French oak barrels

TASTING NOTES

Crafted from hillside Mendocino County vineyards, our Pinot Noir offers notes of blackberry, cherry tart, dried currants, and touches of mace. Weighted with rich fruit and bramble, with a trace of dried Aleppo pepper, which carry over silky tannins and wet stone.

PAIRING SUGGESTION

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

ALCOHOL: 14.1% | BRIX: 23.7° | PH: 3.63 | TOTAL ACIDITY: 5.3 G/L