



Angeline

VINEYARDS

PINOT NOIR CALIFORNIA

2022

VINEYARDS

The most profound contributing factor to the outstanding quality of our California Wines, and the integrity of the varietal, is the diversity of its sourcing. Because it is not relegated to a single county or growing region, we are given the opportunity to source from the best regions throughout the state. Each individual lot promotes the intense berry flavors and rich colors that keep our cornerstone Pinot true to its varietal.

VINTAGE

Vintage 2022 started early, with bud break in early March. Late spring cold weather, with much needed precipitation, helped shape the season, in another record drought year. Premature summer warmth, with a record early harvest in late July. While the vintage was marked by incredible variation across each growing region, and low yields throughout, the wines are lively and fruit-forward with balanced tannin.

COMPOSITION

100% Pinot Noir

WINEMAKING

- Hand-picked
- Destemmed, but not crushed in order to prevent release of tannins from skins and seeds
- Fermented in stainless steel tanks
- 25% new French oak barrels

TASTING NOTES

Vivid notes of mulberry, fresh raspberry, and nutmeg, with mushroom, subtle rose petal, sweet orange, and bramble on the finish.

PAIRING SUGGESTION

Generous and fruit-forward. Pairs perfectly with tangy pulled pork and buttermilk cornbread.

ABV: 13.8% | BRIX: 23° | pH: 3.57 | T/A: 5.6 g/L