



Angeline
VINEYARDS

ROSÉ OF PINOT NOIR

CALIFORNIA

2022

VINEYARDS

The most profound contributing factor to the outstanding quality of our California Rosé and the integrity to its varietal, is the diversity of its sourcing. We have found great quality in fruit throughout Northern California, including a small island set in the heart of the Delta. Ryer Island, only accessible by Ferry, sees extreme diurnal shifts in temperature throughout the season. The combination of the lots, which are picked and pressed early in the season, provide bright acidity and vibrant fruit, producing a seamless, mouth-watering Rosé.

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 tannins.

COMPOSITION

100% Pinot Noir

WINEMAKING

- Hand-picked
- Native yeast fermentation
- Whole cluster, gently pressed to stainless steel tanks where it is chilled and settled for 24 hours

TASTING NOTES

Notes of tart cherry, citron, tangerine zest, and peach blossoms, with melon and strawberries and cream on the finish

PAIRING SUGGESTION

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

ABV: 13.1% | BRX: 21.5° | pH: 3.22 | T/A: 6.2 g/L