



Angeline
VINEYARDS

PINOT NOIR
MENDOCINO COUNTY
2022

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

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
- 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 kirsch and fresh Bing cherry, with mulberry and touches of nutmeg. Weighted with herbaceous notes, bramble, and toffee, with hints of dried wildflowers, which carry over silky tannins and wet stone.

PAIRING SUGGESTION

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

ABV: 14.1% | BRIX 23.7° | pH: 3.63 | T/A: 5.3 g/L