



Angeline  
VINEYARDS

## ROSÉ OF PINOT NOIR

CALIFORNIA

2023

### 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

A winter abundant in rain and cool temperatures led to late budbreak and a temperate spring. Moderate temperatures throughout the summer, with few heat spikes allowed for even ripening with higher-than-average yields. This long growing season resulted in ideal phenolic ripeness, with the fruit retaining its natural acidity, while developing incredible concentration.

### 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 watermelon, fresh squeezed lemon, and dried strawberries, with hints of Satsuma and rose petal on the finish.

### PAIRING SUGGESTION

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

ABV: 12.5% | BRIX: 21° | pH: 3.22 | T/A: 6.1 g/L