



Angeline

VINEYARDS

PINOT NOIR

CALIFORNIA

2023

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

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
- Destemmed, but not crushed in order to prevent release of tannins from skins and seeds
- Fermented in stainless steel tanks
- 30% new French oak barrels

TASTING NOTES

Vivid notes of pomegranate, cherry, and dried raspberry, with graham cracker and forest floor. Subtle orange blossom and herbaceous tones, with bramble on the finish.

PAIRING SUGGESTION

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

ABV: 13.8% | BRX: 23.2° | pH: 3.58 | T/A: 5.6 g/L