



Brix At Harvest ————— 23.7°  
Total Acidity ————— 5.4 G/L  
pH ————— 3.60  
ALC ————— 14.1%

## 2023 RESERVE PINOT NOIR Mendocino County

### 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

The 2023 vintage in Mendocino County delivered classic cool-climate Pinot Noir. A long, mild growing season with steady ripening preserved vibrant acidity and deepened flavor complexity. Wines show bright red fruit, refined tannins, and layered aromatics—an elegant, balanced expression of the region's coastal influence and ideal vintage conditions.

### 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.

[AngelineWinery.com](https://AngelineWinery.com) | 707.266.1017