



Brix At Harvest ————— 23.8°

Total Acidity ————— 5.8 G/L

pH ————— 3.52

ALC ————— 14.1%

2024 RESERVE PINOT NOIR

Mendocino County

Vineyards

Primarily sourced from the Russian River Valley—with additional contributions from Green Valley and Carneros—this wine reflects the cooler microclimates that Sonoma County is known for. The mix of fog-kissed vineyards and diverse soils brings structure, texture, and a savory backbone to the final blend.

Vintage

The 2024 vintage in Sonoma County was shaped by a cool, wet winter that replenished soils and set the stage for a long, balanced growing season. Mild spring temperatures and a steady summer allowed for slow, even ripening, particularly in coastal-influenced vineyards. Pinot Noir thrived in these conditions, developing vibrant acidity, pure fruit character, and layered aromatics.

Composition

100% Pinot Noir

Winemaking

- Vineyard lots harvest and fermented separately
- De-stemmed and cold-soaked for 4 days
- Native fermentation in open-top fermenters
- 9 months, 30% new French oak barrels

Tasting Notes

Ripe plum, pluot, and golden cherry lead with plush red fruit. A core of blueberry and savory coastal character follows, accented by subtle umami notes of soy, dried mushroom, and earth. Structured and almost brooding in color, this Pinot delivers complexity with a polished finish.

Pairing Suggestion

- Miso-glazed salmon + sticky rice
- Mushroom + caramelized onion flatbread
- Cranberry goat cheese + rosemary crackers
- Butternut squash ravioli + brown butter sage
- Dark chocolate bark + sea salt
- Campfire s'mores with fancy chocolate

AngelineWinery.com | 707.266.1017