



2022 SONOMA COAST PINOT NOIR

VINEYARD LOCATION:

Sonoma Coast, Clones 115, Pommard

FINISHED WINE:

Alcohol: 14.6% | pH: 3.68 | Total Acidity: 5.9g/L

BARREL TYPE:

33% New French Oak, 67% Once used French Oak

BARREL TIME:

18 months

TASTING NOTES

With notes of sweet bing cherry, ripe strawberry, plum, vanilla, balanced by refreshing acidity, followed with well integrated oak, it's kind of a meal in itself. As it aerates, it relaxes to be a lush and very satisfying Pinot Noir. We think it's a perfect companion to a Thanksgiving kind of celebration to be paired with smoked fish or poultry, cheese, charcuterie, and of course the bird. Whenever there is a call for a pretty, too easy to drink but complex red, this would fit the bill.

