

# 2022 PINOT NOIR, CARNEROS



The Carneros appellation is recognized for producing distinct Pinot Noirs. Characterized by its winds, cool climate, and influence from the San Pablo Bay, Carneros Pinot Noirs exhibit bright acidity, delicate tannins, and a harmonious balance of red and dark fruit characteristics with subtle earthy and mineral undertones. The region's diverse soils, ranging from gravelly loam to clay, contribute to its stylistic expression.

## VINEYARD DETAILS

APPELLATION Carneros ELEVATION 10-200 ft. CLONES Swan, 948, 828

### WINEMAKING

WINEMAKER Katy Wilson HARVEST DATE 8/23 & 9/1/22 BOTTLING DATE 5/7/24 AGING 33% new French oak for 20 months,

#### TECHNICAL DATA

ABV 14.1% pH 3.52 BRIX 24.2 CASES PRODUCED 250

#### TASTING NOTES

NOSE Red fruits, Oolong tea, soft rose petal PALATE Bing cherry, wild strawberry, baking spices FINISH Subtle tannins with a savory underpinning

#### CHEF NOTES

The versatility of this mid-weight Pinot Noir makes it a winner on a table with many dishes. Try it with fennel crusted pork chops and cranberry compote, salmon with a light cream sauce, roasted butternut squash with sage, or roasted game hens with herbs.

