



2022 PINOT NOIR WILDCAT MOUNTAIN VINEYARD

ABOUT

Wildcat Mountain Vineyard, planted in 1998, occupies a remote, elevated site overlooking San Pablo Bay in the Sonoma Coast AVA. Situated at 800 feet above sea level, this hilltop vineyard experiences a unique microclimate characterized by frequent fog, strong winds, and well-draining, rocky soils. The proximity of San Pablo Bay further contributes to the distinctive terroir. These challenging conditions result in naturally low yields and concentrated fruit, imparting complex flavors to the wine. The 2022 vintage started early and finished quickly yet delivered nicely ripened and balance fruit.

VINEYARD DETAILS

APPELLATION Sonoma Coast
ELEVATION 800 ft.
SOIL Red Soil
CLONE 115

WINEMAKING

WINEMAKER Katy Wilson
HARVEST DATE 09/10/22
BOTTLING DATE 05/07/24
AGING 40% new oak, 20 months in barrel

TECHNICAL DATA

ABV 14.2%
pH 3.62
BRIX 24
CASES PRODUCED 120

TASTING NOTES

NOSE Earth, spice, red berries
PALATE Bright red fruits - strawberry, cherry, cranberry, touch of vanilla and clove
FINISH Mouthfilling and silky, flavors carry all the way through the finish

CHEF NOTES

Try a Roasted Chicken with Fig and Thyme Stuffing. The stuffing complements the wine's fruit and earthiness, while the savory chicken provides a counterpoint, balanced nicely by the wine's acidity.

ANABA WINES

