



2023 PINOT NOIR, SONOMA COAST

ABOUT

Our Sonoma Coast Pinot Noir is our flagship offering, meticulously crafted from a selection of distinguished vineyards within the renowned Sonoma Coast AVA. Each year, this wine represents a masterful blend of hand-selected lots and clones, designed to showcase the expressive character of this dynamic region. Following a cool and wet winter, the 2023 growing season began later than usual, pushing harvest back but ultimately yielding exceptional flavor development when the fruit reached the winery.

VINEYARD DETAILS

APPELLATION Sonoma Coast

ELEVATION 200-350 ft.

CLONES Pommard,, 667, 115, 777, 828

WINEMAKING

WINEMAKER Katy Wilson

HARVEST DATE 9/22 - 10/9/23

BOTTLING DATE 5/7/25

AGING 33% new French oak for 20 months,

TECHNICAL DATA

ABV 13.8%

pH 3.45

BRIX 23.8

CASES PRODUCED 345

TASTING NOTES

NOSE Wild strawberry, raspberry, cranberry, baking spices

PALATE Mouth-filling, red fruits, forest floor, spice mirroring the nose

FINISH Firm tannins carrying through to the lingering finish

CHEF NOTES

This classic Pinot Noir is remarkably food-friendly and pairs effortlessly with an array of favorites. It complements everything from herb-roasted chicken to glazed pork tenderloin and even a pan-seared salmon, showing a natural affinity for wild mushroom risotto or savory pasta dishes.



ANABA WINES

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