

angela vineyards

2018 pinot noir

Yamhill Carlton, Oregon

Sourced from two vineyards situated in the rain-shadow of the northern Willamette Valley. The vineyards are farmed organically and without herbicides. After gentle extraction, the wine is aged for 12-18 months in barrels on lees. We use delicate cap management techniques. There is no crushing, rather a series of pump overs help to coax the result desired. Either whole berries or whole clusters are in the fermenter. All of this helps to let the 'place' speak for itself.

SRP | \$38



Technical

COMPOSITION | 100% Pinot Noir

AGING | 12-18 months on lees in French oak, 25% new

PRODUCTION | 2,762 cases

TA | 6.2 g/L

Alcohol | 13.1%

pH | 3.52

