

Angeline

VINEYARDS



Appellation: California
Alcohol: 13.8%
Brix: 24.1°
pH: 3.63
Total Acidity: 5.7 g/L

2014 CALIFORNIA PINOT NOIR

VINEYARDS

The most profound contributing factor to the outstanding quality of our California Pinot Noir, and the integrity to its varietal, is the diversity of its sourcing. Because it is not relegated to a single county or growing region, we are given the opportunity to source from the best Pinot Noir regions throughout the state. From the warmer regions of the Central Coast, to the foggy cool valleys of our Northern Coast, each individual lot promotes the intense berry flavors and rich colors that keep our cornerstone Pinot true to its varietal.

VINTAGE NOTES

The 2014 vintage was challenging due to drought, but produced amazing fruit with smaller clusters and lower yields. An ideal harvest with moderate temperatures and weather conditions throughout, allowed the vines to stay healthy and maintain concentrated flavors and exceptional quality.

WINEMAKING

Our Pinot Noir comes delivered to us from throughout the coastal regions of the state in hand-picked, ½ ton bins. Each lot is destemmed, but not crushed, in order to prevent the release of astringent tannins from the skins and seeds. The lots are fermented in stainless steel tanks at cool to moderate temperatures to maximize the bright fruit aromatics and flavors. Following primary, it is pressed and racked to 35% new French oak barrels for malolactic fermentation and aging.

TASTING

This wine is no exception to our dedication in over-delivering quality in every wine we bottle. Our Pinot Noir is a wealth of aromas such as fresh cranberries, maraschino cherries, and orange zest. The palate is round and juicy with lively acidity, and a touch of sweet, toasty oak on the finish.

CSPC: #780362

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