

ANGELS & COWBOYS

2023

SONOMA COUNTY PINOT NOIR



SOURCING As devoted Pinot Noir lovers and adventurous blenders, this wine invites a journey through Sonoma County, beginning in the Russian River Valley, which forms the foundation of the blend. Its rolling hills, foggy mornings, and rich alluvial and Goldridge soils yield luscious red fruit layered with herbs and floral notes. To the south and east, Los Carneros and the Petaluma Gap add further dimension. The wind-swept Petaluma Gap contributes raspberry and black plum fruit, loamy earth, rose petal, and firm structure, while Los Carneros brings linear focus with bright acidity, classic cherry and cranberry fruit, and savory tea notes.

WINEMAKER NOTES The Pinot Noir grapes were harvested at first light into small picking bins and delivered to the winery, where approximately 70% of the fruit was destemmed and 30% was fermented whole cluster. A three-day cold soak followed to enhance color, layered fruit, and aromatic complexity. Afterward, the tanks were warmed and inoculated with selected yeast strains chosen to preserve and elevate varietal character. Punch-downs were performed twice daily during early fermentation, then reduced to once daily toward the end to protect the delicate skins. The wine was pressed off the skins and aged for 20 months in French oak prior to blending and bottling, chosen for its subtlety and elegant support of the fruit.

TASTING NOTE Medium-bodied, supple, and silky smooth, A&C Pinot Noir strikes a compelling balance between savory herbal notes and inviting red fruit. Mulberry and Amarena cherry lead the palate, followed by exotic hints of cola and blood orange zest. With air, delicate floral and citrus notes emerge, reminiscent of Earl Grey tea and forest botanicals. Both elegant and intense, the wine glides across the palate with polished fruit, a satiny texture, and the restrained finesse of French oak.

TECHNICAL Alcohol: 13.0% | TA: 6.1 g/L | pH: 3.59 | R.S: 0.18%

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