



Adorn

2023 CALIFORNIA PINOT NOIR

BLEND: 100% Pinot Noir

AGING: 7 Months in French oak, 20% new

ALCOHOL: 14.5% By Vol.

pH: 3.65 **ACIDITY:** 5.5 g/mL **RESIDUAL SUGAR:** 4.5 g/L

FOOD PAIRINGS: Grilled salmon, wild mushroom pizza, truffle risotto

ACCOLADES:

90 POINTS
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"Raspberries, strawberries and chocolate cookies on the nose of this juicy red. It's soft and linear with a medium body. Drink now."

VINIFICATION & MATURATION: Grapes were harvested at night to preserve acidity and gently destemmed before undergoing a short cold soak to encourage color and aroma development. Fermentation took place in small stainless-steel fermenters at controlled temperatures, with gentle punch-downs to extract soft tannins and expressive red fruit. After pressing, the wine was matured primarily in stainless steel to maintain purity and vibrancy, with a small portion aged in neutral oak barrels to add subtle roundness and texture without imparting heavy oak influence. This careful approach to vinification and maturation resulted in a Pinot Noir that is light-bodied and fruit-forward, with notes of cherry, raspberry, and spice, supported by lively acidity and a smooth, easy-drinking finish.

WINE NOTES: Our new Pinot Noir has a bright ruby red color and has notes of red cherries, raspberries, strawberries and pomegranate. The palate is elegant and balanced with a silky texture. Flavors mirror the nose with red fruit dominance, complemented by subtle earthy undertones and a touch of minerality.



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