



Brix At Harvest ————— 23.4°
Total Acidity ————— 5.6 G/L
pH ————— 3.51
ALC ————— 13.8%

2024 PINOT NOIR California

Vineyards

We cast a wide—but intentional—net for our Pinot Noir, pulling from diverse corners of California known for their elegance and expression. From foggy mornings on the Central Coast to hillside vineyards with just the right stress, every site adds something to the story. The result? A layered, silky Pinot that stays true to the grape, but with a little Angeline flair.

Vintage

The 2024 vintage brought California sunshine in all the right ways—cool, foggy mornings followed by long, golden afternoons. A slow, steady growing season let the fruit ripen at its own pace, locking in freshness, vibrancy, and balance. It's the kind of vintage that makes every sip feel effortless.

Composition

100% Pinot Noir

Winemaking

- Hand-picked
- Destemmed, but not crushed in order to prevent release of tannins from skins and seeds
- Fermented in open-top stainless steel tanks
- Aged in 30% new French oak barrels

Tasting Notes

Soft, silky layers of black cherry, blueberry and wild raspberry, and baking spice drift across the palate like a velvet throw on a cozy night in. A touch of forest floor adds depth, while the finish is smooth and effortless—just like your best stories from the weekend.

Pairing Suggestion

- Crispy Mushroom Pizza - Earthy meets earthy. Match made.
- Strawberry + Goat Cheese Salad - Spring in a bowl
- Fig Jam + Brie Toast - Toast's favorite topping
- Charcuterie Board leftovers at midnight - No judgement here

AngelineWinery.com | [@angelinevineyards](https://www.instagram.com/angelinevineyards)