

2022

THE SET

PTG

CASES:

144

BOTTLED:

May 16, 2023

ALCOHOL:

13.6%

pH:

3.83



ELEVAGE: The cuvée is a 50/50 blend of Pinot Noir and Gamay Noir. The Gamay was fermented in concrete, with 100% use of whole clusters, and raised for 7 months in neutral oak barrels. The Pinot Noir was fermented completely destemmed in concrete, and also raised in neutral French oak. Blending occurred after élevage as the wines were racked into stainless steel to rest for one month before bottling.

VINTAGE NOTES: A heatwave at the start of September condensed the picking of the Pinot Noir and Gamay to avoid overly-elevated alcohol levels and the loss of acidity. This led to a green, resinous characteristic in the Gamay clusters that is tempered by the fruit from the last block of Pinot Noir to be harvested from the vineyard. The combination leads to a well-balanced wine, highlighting the qualities of each fruit along with the character of vintage itself.

TASTING/PAIRING NOTES: Bright red fruit lead with a green, crunchy quality. Nice acidity lifts the wine into something very fun to drink with light bites ranging from nachos to fried foods. It will also drink well with a slight chill, making it a versatile wine for lunch or dinner.

