

# 2022

# THE SET

## PINOT NOIR

**CASES:**

124

**BOTTLED:**

May 16, 2023

**ALCOHOL:**

13.7%

**pH:**

3.83



**ELEVAGE:** Field blend of the 115, 667, 777, and Pommard clones of Pinot Noir from the lowest block on the Hines Drum Canyon Vineyard. Fermentation took place over 13 days in concrete tanks. Hot conditions during harvest sped the fermentation, posing a risk for over-extracted wines. To negate this, a light hand was used in managing the fermentation, favoring pump-overs to punch-downs. Raised in neutral French oak barrels for 7 months, racked to stainless steel tanks for one month before bottling.

**VINTAGE NOTES:** The vintage is defined by a strong heatwave that hit in early September. Harvest was condensed into a very short window, making it a challenging vintage, and the wines show a more ripe characteristic.

**TASTING/PAIRING NOTES:** This is a light and aromatic Pinot Noir that will pair well with white meat and spicy or marinated foods. It will also drink well slightly chilled.

