

# 2022

# THE SET SELECT PINOT NOIR

CASES:

99

BOTTLED:

May 16, 2023

ALCOHOL:

13.7%

pH:

3.79



**ELEVAGE:** Field blend of the 115, 667, 777, and Pommard clones of Pinot Noir from a single parcel of prime terroir on Hines Drum Canyon Vineyard. Fermentation took place over 16 days in concrete tanks, managed with a light touch on extraction due to the extreme heatwave during harvest. 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. Though designed to be approachable at a young age, this is a wine with some aging potential, showing structure and acidity that will carry it into the future.

**TASTING/PAIRING NOTES:** This is a structured Pinot Noir with a strong minerality that will pair well with marinated meats, yet versatile enough with strong acidity to compliment cream-based dishes and cheeses.

