

# 2023

# THE SET

## PTG

**CASES:**

315

**BOTTLED:**

July 23, 2024

**ALCOHOL:**

13.9%



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

**VINTAGE NOTES:** The 2023 growing season was cool and even, letting us take our time in the vineyard and dial in pick times. The resulting wine is balanced with racy acidity and great texture. Yields were large across all varieties, thanks to the breaking of a long drought and optimal growing conditions.

**TASTING/PAIRING NOTES:** Bright red fruit with a green, crunchy edge and zippy acidity makes this wine seriously fun to drink. Perfect with nachos, fried anything, or light bites. Throw a slight chill on it, and you've got a versatile wine that works for lunch or dinner.

