# LAKE SONOMA \*\* WINERY \*\*

# 2022 sonoma coast Pinot Noir

# WINEMAKER NOTES

The 2022 growing season in Sonoma started off smooth, with full canopies, good fruit set and medium-sized clusters. A week long heat wave in September caused sugars to spike without the grapes being able to fully mature. As a result, harvest began well ahead of a normal year. Despite the extreme weather variations, our 2022 wines display plush fruit and balanced acid, though with notably lighter tannins compared to previous years.

The grapes for the 2022 vintage were harvested from a nearby family-run vineyard in the foggy and windy Carneros region of Sonoma Coast. Our community of meticulous growers continue to deliver us some of the most exceptional and expressive fruit in the region. We picked these grapes at two separate times in early September to harness the natural variations in the two Pinot Noir clones. Fermented in both open-top and closed-top vats with native yeasts to maximize the blending options and create a rich, delicious wine.

## **TASTING**

The 2022 vintage opens with aromas of black cherry, blueberry and warm earth. On the palate, fresh cranberry and rhubarb flavors lead to notes of red brick, rosemary and oregano. Pair the 2022 Pinot Noir with grilled salmon, mushroom risotto and asparagus topped with a Meyer lemon cream sauce.

Enjoy now through 2030

## TECHNICAL NOTES

100% Pinot Noir Alcohol: 13.5%

pH: 3.9 TA: 5.1 g/L RS: 0.3 g/L



