X ALEXANDER VALLEY VINEYARDS

2022 Pinot Noir

The Wetzel Family's Pinot Noir vineyards are planted along the banks of the Russian River, where the morning fog lingers and cools the vines. This elegant wine is produced from three clones - Dijon 777, for rich concentration and black fruit; Dijon 115, for soft tannins and perfume; and AS2, widely reputed to be progeny of a suitcase cutting from the famed La Tâche vineyard, for deep color and black fruits.

2022 kicked off with a lack of rain from the ongoing drought, warm spring, and early summer. Relatively mild summer temperatures allowed the grapes to mature evenly. Harvest began quickly and yields were a bit lighter than in prior vintages. At harvest, the quality of the fruit was excellent with natural acidity and intense flavors.

After the fruit was hand-harvested each lot was kept separate. The majority of the fruit underwent a 48-hour cold soak and was tank fermented, while winemaker Kevin Hall placed a small portion of the fruit in bins and mixed in dry ice for the first day in a technique known as cryoextraction. The dry ice fractured the grape skins, leading to deeper flavor and color extraction from the fruit. Fermentation was completed in half-ton macrobins. Eleven months aging in French oak barrels complemented the silky texture of the wine.

Our Pinot Noir is classically styled. Smooth texture and good acidity balance the solid core of fruit. Perfumed, yet earthy aromas of red and black cherry, vanilla, and oak fill the glass. This is silky, earthy wine has loads of finesse and flavors of fresh cherry, blueberry, plum, barrel spice, a hint of vanilla and slight floral notes. This is a bottle of Pinot Noir with the flavor profile and terroir expression of classic Burgundy at a bottle price you can enjoy everyday.

Food Pairing: Pinot Noir is versatile - serve with both red and white meats. Our favorites include roasted chicken, mushroom risotto, grilled salmon, beef bourguignon and a skillet beef pot pie.

Accolades: 2021: 93 points & Gold Medal - Sunset International Wine Competition

2020: 91 points - James Suckling

2019: 92 points - *LA Invitational Wine Challenge*

Profile: • Great balance, elegant & aromatic

• Dark fruit flavors, silky, lingering finish

Featuring the Sonoma Sustainable Logo:

Over the decades we have created and utilized many sustainable practices in our vineyards and winery. We are excited to formally recognize our commitment by adding the Sonoma County Sustainably Farmed Grapes logo to the back label this wine. Sustainability ensures that our business, rural lifestyle and agricultural heritage will be maintained for years to come.

Technical Data:

Grapes: Pinot Noir 100%

Harvest: August 22 - 24, 2022

Barrel Aging: 10 months French Oak, 25% new

Closure: 750ml cork

Alcohol: 14% **pH:** 3.62 **TA:** 5.6 g/L **UPC:** 0-85798 06872-2 **SRP:** \$35

Cases: 2,576 First vintage: 1978





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