



GALI
VINEYARDS

2022

Cuvée Pinot Noir

Estate grown grapes from the Santa Cruz Mountains AVA

ALC/VOL: 15%	PH: 3.83	TA: 5.8 g/L
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Quick to say hello, our cuvée pulls you into conversation with aromas of ripe bramble fruit, milk chocolate and sweet oak. It's bold, confident, persistent. The blend of multiple estate-grown pinot noir clones present luscious mixed berry flavors anchored by medium-high acid and smooth tannins.

Winemaker: Eric Baugher

Grapes were destemmed as whole berries and fermented in stainless steel tanks for 8-10 days, drawing color, tannin and flavors from the skins. Each lot was pressed and put into separate barrels to undergo natural malolactic fermentation while aging sur lees. Blending yielded a fruit-forward 2022 Cuvée with softer tannins.

Below-average rainfall during a mild winter allowed for early bud-break followed by ideal spring weather and the formation of uniform grape clusters. Summer heat ripened the grapes for a Labor Day harvest. With vines enduring several years of drought, the final yields were below-average with smaller-than-normal grapes. When that occurs, the wines show greater intensity of flavor and possess a richer tannin structure for longer aging potential.

COMPOSITION	100% Pinot Noir. Clones: 115, 943, Swan, Calera
CASE PRODUCTION	391
FERMENTATION	Natural malolactic fermentation in barrel (per lot) and aging sur lees.
STYLE	Dry
AGING	Aged 8 months in 5% new French Oak.
PRICE PER BOTTLE (750ml)	\$40

