



GALI
VINEYARDS

2022

Pinot Noir

Estate grown grapes from the Santa Cruz Mountains AVA

ALC/VOL: 15%	PH: 3.67	TA: 6.2 g/L
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Plush and full of ripe red fruit, this garnet-colored pinot noir delights the senses. Cranberry, orange zest, warm spice ... Take a sip. Integrated tannins and oak-derived milk chocolate aromas surround the Santa Cruz Mountains fruit for a lingering finish.

Winemaker: Eric Baugher

Harvested at 26 degrees Brix on September 13, 2022, grapes were destemmed as whole berries and fermented in stainless steel tanks for 8-10 days. After drawing color, tannin and flavors from the skins, each lot was pressed and put into separate barrels to undergo natural malolactic fermentation and sur lie aging. Final lots were blended to produce the 2022 Pinot Noir and the wine returned to barrel for additional maturation.

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 and a prevailing ocean breeze kept the vines adequately cool at night. After several years of drought, the 2022 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 (60% I 15, 667, 777 40% Swan, 943, Calera)
CASE PRODUCTION	119
FERMENTATION	Natural malolactic fermentation in barrel (per lot) and aging on the lees.
STYLE	Dry
AGING	Aged 18 months in 15% new French oak.
PRICE PER BOTTLE (750ml)	\$50

