



AVALON

PINOT NOIR

California

2022

Established in 2001 in bucolic western Sonoma County, Avalon offers approachable, delicious wines of unmatched quality. Thoughtful vineyard selection from California's top winegrowing regions combined with intuitive winemaking methods assure that Avalon wines are beautifully balanced and effortlessly enjoyable

WINEMAKING

Avalon Pinot Noir is crafted with grapes grown in the cool climate growing regions throughout Central and Northern California. These marine influenced vineyards allow us to create a Pinot Noir that is crisp and complex, yet approachable on the palate. Once at the winery, the grapes were de-stemmed, gently crushed and cold soaked for several days prior to fermentation. After fermentation, the wine is aged for six to eight months in French oak.

TASTING NOTES

Aromas of red cherry and spice lead to a lush palate of ripe red fruit. Medium in body, Avalon Pinot Noir has a silky mouthfeel, smooth tannins and lingering finish.

RECOMMENDED FOOD PAIRING

An enjoyable wine to sip on its own, Avalon Pinot Noir complements mild cheeses, grilled salmon, roasted chicken, and grilled pork.



TECHNICAL DATA

APPELLATION: California

VARIETAL COMPOSITION: 100% Pinot Noir

ALCOHOL: 14.5%

PH: 3.68 **TA:** .56 g/100ml

CASES: 6,200