

Raeburn
WINERY



STYLED BY *Nature*



PINOT NOIR

2022 | SONOMA COUNTY

VINIFICATION: Our Pinot Noir grapes are hand-picked during the cool early morning hours to preserve their fresh, delicate flavors. Once the grapes arrive at the winery, they are carefully destemmed and cold soaked for several days to enhance color and flavor. Fermentation takes place in small, open top tanks with twice daily punch downs to intensify flavor and structure. After a gentle pressing, the wine is racked into French oak barrels, 25% new, for 11 months of aging.

VINTAGE: The 2022 growing season in Sonoma County started with weeks of sunny days that created an earlier bud break in February. Bouts of cooler temperatures occurred in late February and early April, and summer was relatively mild compared to past years. Harvest began July 29, a few weeks earlier than anticipated, and finished earlier than normal due to consistently warm fall days in late August and early September. Overall, Sonoma County saw a solid growing season, fruit quality was stunning and the overall smaller berry and cluster sizes point to a stellar 2022 vintage.

WINEMAKER NOTES: Brilliant crimson in color, Raeburn Sonoma County Pinot Noir leads with pleasing aromas of berry pie, lavender and vanilla. The palate is marked with fresh fruit flavors of lush wild blueberry, raspberry, and cherry with undertones of roasted hazelnut. The finish is graceful and sophisticated.



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TECHNICAL DETAILS

ALC: 14% PH: 3.75 TA: .55g/L RS: \$24.99

AGING: French oak, 11 months (25% new)

VARIETAL COMPOSITION: 100% Pinot Noir

AVA: Sonoma County WINEMAKER: Steven Urberg