ONGELS INK 2021 PINOT NOIR - CENTRAL COAST



Wine and creativity have always gone hand in hand, inspiring artists, musicians, philosophers, and diverse points of view through a shared bottle. For hundreds of years, wine was even a key part of the ink used to capture their thoughts. Angels Ink is a celebration of the dreamers, the seekers, and the boundary breakers. Those creative thinkers who challenge convention and move the world forward.

WINEMAKING

Fermentation: Fermented in stainless steel tanks and pumped over 2-3 times daily to maximize extraction. The wine was pressed after 7-12 days on the skins. **Aging:** Aged for 7 months in new and neutral oak.

PROFILE

Sourced from premier vineyards across the Central Coast, Angels Ink Pinot Noir is rich, round, and supple in texture. It leads with a concentrated nose of well-ripened red cherries and succulent strawberry jam that is accented with a touch of vanilla. The juicy notes of red fruit carry through to the palate making a well-balanced Pinot Noir.

SUGGESTED PAIRINGS

Enjoy with duck confit, poached salmon, and grilled portobello mushrooms.

APPELLATION: Central Coast

ALCOHOL: 14%

pH: 3.71

TA: 0.54 g/100mL