



2013 Pinot Noir North Coast



The essence of Tangley Oaks is rooted in the communities that it helps nurture and grow, from its partnerships with winemakers that craft our wines from the communities of some of the best winegrowing regions across the United States, to the sustainable local efforts that Tangley Oaks is helping to build and preserve. Tangley Oaks inspires consumers to preserve and build their community for themselves, their families and their neighbors. Lush, lively and bright, this Pinot Noir is the perfect wine to celebrate with every day.

Appellation: North Coast
Varietals: 100% Pinot Noir
Color: Ruby
Aroma: This wine shows a great aromatic profile with notes of raspberry, rhubarb and plum.
Taste: Lush mouthfeel, with notable balance and bright acidity. On the palate, lingering notes of lively red fruit are well balanced with delicate cranberry notes. The silky finish is enhanced by soft tannins.
Fermentation: 7 days in closed fermenters, with daily punch downs, pressed at dryness. Average of 7 days on the skins.
Aging: Aged 9 months in French Oak barrels.
Alcohol: 13.8%

UPC: 086891-07997-4
SCC: 10086891-07997-1
Case: 12pk

Competitive Set

- La Crema
- Decoy
- Meiomi
- Frei Brothers



Features

- Tangley Oaks 2013 Pinot Noir was hand selected by our winemaker from Lot #15 in the North Coast.
- The North Coast has one of the coolest climates in the state of California.
- The 2013 growing season began early, with a warm dry spring and a dry summer with very few frost nights.

Benefits

- The Lot # featured on every bottle of Tangley Oaks wines is a symbol of quality, noting that the wine is the best of the region and vintage.
- Cooler climates allow Pinot Noir to stay on the vine longer, allowing the grapes to reach their ideal ripeness and resulting in wines of great complexity.
- The moderate growing season resulting in fruit with great balance of acidity and sugar, and optimal flavor development.

