

De Angelis 2009 Pinot Noir

A great Pinot made from warm and cool weather fruit...This Pinot Noir was released in July of 2011. The fruit for this wine was sourced from both warm and cool weather vineyards, and the resultant wine is a 14.1% alcohol, Pinot Noir, that exhibits a terrific mouth-feel, a long finish, and fruit both on the nose, and in the mouth. This wine was aged in both Hungarian and French oak barrels for 14 months, was allowed to develop slowly. This Pinot Noir was bottled in mid-February, 2011, and then further bottle aged for 5 months before its release for sale on July 10th, 2011. This is costly for **De Angelis Wines** from the perspective of sales. Be that as it may, we believe that our wines should only be released when they are ready, and not for a sales advantage!

From the time this wine was in barrel, it was clear that this wine would be a great **De Angelis Wines** Pinot Noir as barrel tasting throughout aging was very successful. While young by our standards, this Pinot Noir is as good now as a Pinot Noir should be! It keeps getting better and better, and as it does it is chosen by many clients and customers as **the** Pinot Noir to purchase.

A great Pinot made by combining the best fruit from two micro-climates.



About De Angelis Wines:

All **De Angelis Wines** are crafted to pair well with a wide variety of food. We are so confident of that statement that we have included a large recipe and food pairing section on our web site which is designed as an e-commerce gateway to our wines. Without food, we believe that wine is simply another beverage.

In summary, a brief example may help make what we are trying to convey clearer: Our 2009 Pinot Noir is very different from our 2010 Pinot Noir which in turn is different from the 2011 Pinot. Why? Each harvest in each year was different. When sensitive to this nuance, the results are wines of the same variety that differ in many important ways.

De Angelis Wines produces more red than white wines. There are a number of reasons for this concentration on Red Wines, but the major one is that we personally enjoy making red wines just a bit more than white wines. Add to that the ability to blend Reds into unique wines; wines that reflect a myriad of different winemaking options, and the temptation to make more reds than whites is tough to ignore. We are not saying that we will never make white wines. We will. In fact, this year – 2015 - we have contracted for Chardonnay fruit from one of the best vineyards on the West side of Paso Robles. That said, it is safe to say that we will continue to make more Red wine than white wine over the years. Both however will be made carefully, and will represent the best of that variety.