

GRANITE HILL CELLARS

PINOT NOIR 2022

Lodi, California



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TASTING NOTES: The Granite Hill Pinot Noir is rich with flavors of black cherries, cranberries, cloves, tobacco with a touch of caramel and vanilla. The fruit forward style finishes lush and full.

VITICULTURE: Lodi has been a famed region for growing Zinfandel grapes for many years, but it has been the last 10-15 years that they are shining through with other varieties, including Pinot Noir. The sub-AVAs for this wine come from Jayhant and Mokelumne River, which are in the western part of Lodi.

VINIFICATION: After undergoing traditional fermentation methods, the Granite Hill Cellars Pinot Noir is aged for four months in new French oak barrels.

INTERESTING FACT: The Granite Hill label is adorned with the California Poppy, the Golden State's emblem that grows among the landscape in Lodi.

FAMILY: Granite Hill Cellars is brought to you by the Kautz Family of Lodi, California. The name comes from the rocky and "granite" terroir the family's vineyards grow on. The soft rolling hills, in conjunction with the Pacific Ocean Delta breezes make these vineyards ideal for grapes of distinction. Practicing sustainability for over 30 years, the family is committed to the longevity of their land and the environment around them.

PRODUCER: Ironstone Vineyards

ALCOHOL: 14.5%

REGION: Lodi, California

TOTAL ACIDITY: 5.5 G/L

GRAPE(S): 90% Pinot Noir, 10% Petite Sirah

RESIDUAL SUGAR: 1.1 G/L

SKU: GHPN7-22

pH: 3.58