

Baily Hill

PINOT NOIR CENTRAL COAST

2022

FAMILY OWNED



Baily Little, the beloved Godfather of Eric Wente, chose a picturesque hill nestled on the southern side of Riva Ranch to grow Pinot Noir. Baily and the Wente family recognized the profound impact of the Pacific coast's serene coastal climate, providing a perfect sanctuary for nurturing high-quality Pinot Noir. Baily's foresight and the family's devotion merged, and the hillside stood as a testament to their shared passion, transforming each bottle into a vessel carrying the essence of their devotion and the magic of the Pacific coast's embrace.

WINEMAKING

The Pinot Noir was fermented in stainless steel tanks with pneumatage twice a day to maximize the extraction of aromas and textures. Aged for 12 months in a combination of French oak barrels and stainless-steel tanks.

TASTING NOTES

The 2022 Baily Hill Pinot Noir is a bright and fruit forward example of cool coastal growing. This year's bottling offers up youthful aromas of Bing cherries and ripe strawberries that are seamlessly combined with a delicate layer of dark soils, sage, and smoked nuts. Supple and silky tannins combined with modest acidity keep the wine in perfect balance from start to lingering finish.

FOOD PAIRING

The abundant and pervasive red fruit vitality of this Pinot Noir makes it long on immediate appeal and it should prove to be an excellent companion for savory dishes such as braised duck breast, Cassoulet, and herb crusted pork tenderloin with Rosemary roasted potatoes. Spanish Manzanilla olives, goat cheese on crostini, and rolled Prosciutto will pair perfectly as starters.

ALCOHOL

13.5%

RELEASE DATE

November 2024

PH

3.68

TA

0.58 g/100 ml



Wente Vineyards is a Certified California Sustainable Vineyard and Winery. Less than 10% of all California wineries have received this certification.

FAMILY OWNED. CERTIFIED SUSTAINABLE.

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