

ABRUPT

PINOT NOIR

SONOMA COUNTY

OUR STORY

Abrupt Vineyards pays homage to the diverse geological influences in its various California sub-appellations. The dramatic rivers supplying water to many of our vineyards started flowing north to south. After hundreds of years, the rivers have shifted and are now shaped more like abrupt angles and remarkable geological lines of the California coast.



APPELLATION: Sonoma County



VARIETAL: Pinot Noir



ALCOHOL: 13.5%

TASTING NOTES

Abrupt Pinot Noir is ruby in color and spectacularly balanced with a smooth mouthfeel, velvety tannins, and super-long finish.

AROMAS: Ripe cherry, bright fruit

FLAVORS: Strawberry, hint of spices, blackberries

FINISH: Velvety tannins, vanilla

WINEMAKING

Alison Crowe, Winemaker

Grapes harvested at night, destemmed, and fermented to max 85°F in small vats. Underwent 100% malolactic fermentation and oak barrel aged for 9 months.

VINEYARDS: Alluvial well-drained soils, fog shrouded mornings with afternoon warmth, certified sustainable

GRAPES: Non-GMO

DIETARY INFORMATION: Vegan, naturally gluten free

