

THE VICE

PINOT NOIR,
LOS CARNEROS – NAPA VALLEY, 2022

Batch #106 “The House”

“The House” wines are The Vice’s expression of Napa Valley wines for the everyday occasion. Batch #106 was minimally crafted and aged for 9 months in French Oak barrels; making it a house wine easy to love on its own and a great companion to a variety of vices.

VINEYARD

Our vineyard is located in the north end of Carneros, on the Napa Valley side, right on the foothills of Mount Veeder and Mayacamas mountains. The soil is volcanic and its farming is organic (Napa Green Certified Land).

3 distinctive parcels within the same 400 acres property.

2022 VINTAGE

The third consecutive year of drought in Napa and a warm summer led to a low yield vintage. The Pinot Noir grapes resembled tiny berries. Concentrated and packed with so much flavor and energy, it was a breeze at the winery turning our grapes into a fine wine with minimal intervention.

TASTING NOTES

Exotically seductive with wild strawberry, grenadine and raspberry aromas blooming out of the glass.

Boldly expressive on the palate, yet lean and super balanced with juicy cherry and mulberry fruit. Harmonious long finish with hints of black currant and vanilla.

Pure pleasure now and will act like a red burgundy with time in the cellar.

100% Pinot Noir (Dijon Clone 113, Pommard Clone 5, Dijon Clone 777)

- 9 months in French Oak barrels (30% new, 70% 1 year seasoned)
- Sustainable farming and winemaking practices
- Minimal effective SO₂ (low sulfites)

93 Points Decanter

