# BREAD & BUTTER

# 2022 PINOT NOIR CLONE 667 CARNEROS

## **BOTTLING DATE**

December 2022

## **APPELLATION**

Los Carneros, Napa Valley

## VARIETAL

100% Pinot Noir

#### AGING

12 months on 50% new French oak

#### **AGING POTENTIAL**

6-8 years

**ALCOHOL** 14.2%

ACIDITY 5.60 g/L

**PH** 3.77

#### **PRODUCTION**

103 cases

**SRP** \$70

# TASTING NOTES

This Pinot is distinguished by its small berries, contributing to an intense color and firm tannin structure ideal for aging. Aromatically, it offers elegant notes of wild cherry, rose petal, and pine forest. On the palate, bright red fruits are complemented by hints of rose hips and savory herbs, creating a wine of refined complexity and graceful balance.

# WINEMAKING

This Pinot Noir is crafted from Dijon Clone 667, originally sourced from Burgundy and now planted with intention in Carneros's cool, fog-influenced climate. Clone 667 is celebrated for its small clusters and deep color, offering rich structure and aging finesse. In Carneros, it thrives—producing expressive fruit with black cherry, dried cranberry, and subtle spice layered upon a refined tannic framework.

The 2022 season in Los Carneros was defined by a cool, wet spring that delayed the start of the growing cycle but supported healthy vine growth. A steady, fog-influenced summer encouraged gradual ripening and preserved natural acidity, essential for the region's hallmark freshness. A late-season heat spike briefly accelerated maturation, requiring careful timing at harvest to maintain balance and complexity.

Overall, Clone 667 Pinot Noirs from this vintage reflect the classic Carneros character, with well-defined structure and vibrant energy. The growing conditions helped achieve concentrated yet elegant fruit expression, making for wines that are both approachable in youth and well-suited to graceful aging.

7x Hot Brand Award Winner (Impact Magazine, 2018-2024)
Impact's Blue Chip Award Achieved at Brand's First Opportunity (our 10th Year Selling)

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DON'T OVERTHINK IT.

Our Bread & Butter Wines have always been made in Napa, California. As fans of our everyday California wines grew, we added limited production wines from prestigious growing regions near our home.

Our winemaker Linda Trotta has been making wines from Napa Valley and Sonoma County for almost four decades. As she says, "Leave the complexity to us" and enjoy these confident, memorable, and delicious wines.

These wines are here to add memorability to your week. They are great at first and tenth impressions.

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