

Bodan Roan

2022 Pinot Noir California

California, United States



Type:	Red Still Wine
Ingredients:	Pinot Noir
Region:	California, San Joaquin County
Farming Methods:	Hand harvested
Soil:	Clay and loam soils
Climate:	The Mediterranean climate is characterized by warm, dry summers, mild winters, and low rainfall during the growing season.
Fermentation:	Stainless steel tanks
Elevage:	After fermentation, the wine is aged for four months in French oak barrels. This aging process imparts subtle notes of vanilla and spice, beautifully complementing its fruit-forward character.
Fining/Filtration:	Yes

ABV	13.60%	Sizes	750ml
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ABOUT THIS BOTTLE

The Bodan Roan Pinot Noir California 2022 presents a captivating tasting profile. In the glass, it displays a light to medium ruby color with a slight transparency, typical of Pinot Noir wines. The nose is greeted with a bouquet of red fruits, including cherry, raspberry, and strawberry, possibly accompanied by subtle hints of earth and spice. On the palate, this wine likely showcases red fruit flavors that mirror its aroma, potentially enhanced by subtle oak influences. As is characteristic of Pinot Noir, it offers a light to medium body with a smooth texture. The wine's moderate to high acidity contributes to its refreshing quality, while soft, delicate tannins provide gentle structure. Bodan Roan sources their grapes from sustainably farmed vineyards in select sites throughout California, using organic practices and working with small, family-owned farms. Their minimalist winemaking approach involves little intervention, limited use of new oak, and stainless steel fermentation, resulting in clean, bright, and food-friendly wines that showcase the natural fruit characteristics.