

# Covenant

## 2022 LANDSMAN PINOT NOIR

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### **ABOUT THE WINE:**

We continue to source Pinot Noir from Francis Mahoney in Los Carneros. At the Las Brisas vineyard, Francis grows Dijon clones, like 667, as well as the Swan clone, a Pinot Noir clone originally from Russian River Valley. We harvested both clones on the same day and co-fermented them.

As with all Covenant wines, we ferment our Landsman Pinot Noir with native yeast. Malolactic fermentation occurs naturally in barrel. The resulting wine shows consistent elegance and finesse. You can drink it with just about any style of dish. Drink now or age in your cellar.

### **TASTING NOTES:**

The wine serves up a distinctly Burgundian profile with bright cherry and plum notes backed by hints of herb, earth, and spice. It offers a light-styled profile that features soft, ripe tannins that frame layered complexity and firm acidity.

### **VARIETAL:**

Pinot Noir (100%)

### **APPELLATION:**

Los Carneros

### **PRODUCTION NOTES:**

Native Yeast Fermentation;  
Native ML; Unfiltered; Unfined

### **AGING:**

10 Months in 100%  
French Oak (30% New)

### **CASES PRODUCED:**

250

### **SUGGESTED RETAIL:**

\$45



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