

devil's fog

2021 Lodi Pinot Noir

Rising from bulrush wetlands and engulfing everything that is in its path, the dense tule fog is a source of nourishment for the vineyards during dormancy, but it also has a devilish wickedness that causes havoc for all those that dare to enter it.

The United States is the second largest grower of Pinot Noir in the world. This complicated and finicky grape is selective as to where it grows best. Our vineyard sites are carefully selected based on the climate, the soil and the topography. In this case, the primary vineyard, the Thornton Ranch site in Lodi was the chosen one. Located in the Lodi sub-AVA Jahant which benefits from the nightly and cool Pacific Ocean breezes that wind through the Delta river. It is along these riverbeds, the tule fog has the highest density. It can be damp and bone chilling simply walking through these vineyards.

Tasting Notes

The third release of Devil's Fog Lodi Pinot Noir is intense and full of mouth-filling celestial flavors. The scent wafts of spices, cherries, and strawberries. A sip guides you into fleshy flavors of black cherries, raspberries and blueberries that twist and twirl with vanilla and cloves. The finish is full and has a gratifying earthiness. The blend includes Pinot Noir, Petite Sirah. Petite Sirah, aged 10 months in older French oak barrels delivers a mouthfeel that is divine.

Tasting The devil in the details

Blend: Pinot Noir 86%, Petite Sirah 14%				
Appellation: Lodi, California				
Alcohol: 14.5%	TA: 5.8 g/l	pH: 3.58	RS: 3.2 g/l	
Cases Produced: 504 cases/12				
UPC: 7 24826 52481 5				
Vegetarian Wine				



DEVIL'S FOG GLOBAL SALES & MARKETING



6111 E. Armstrong Road, Lodi, CA 95240 USA



+1 209-369-1911



www.devilsfogwines.com