



Estate Pinot Noir

ARROYO GRANDE VALLEY

Alcohol: 13.8%

Residual Sugar: 0.41

Total Acidity: 6.1

pH: 3.45

Brix at harvest: 23.3

Aging:

15 months in 30% new French oak barrels

Vinification:

open top fermenters with native yeast, punched down by hand, 15% whole cluster fermentation

Soil Type:

various: most notably calcareous clays and shaly loam

93 points | Vinous

Glistening ruby-red. Mineral- and spice-accented red berry and cherry aromas are complemented by cola and floral nuances. Silky and appealingly sweet, offering vibrant raspberry, cherry and rose pastille flavors braced by a building mineral quality. Shows fine definition and floral lift on the energetic, persistent finish, which is framed by smooth, well-knit tannins. 15% whole clusters and 30% new French oak.

93 points | Wine Enthusiast

There's an expert level of restraint on the nose of this bottling, with aromas of rose hips, fennel, damp soil and strawberry. There's a great herbal display on the palate, with marjoram and tarragon accents, as well as crisp and deliciously tart flavors of plum skin and red currant.