



Estate Pinot Noir

ARROYO GRANDE VALLEY

Alcohol: 14%

Residual Sugar: 0.4

Total Acidity: 6.5

pH: 3.58

Brix at harvest: 23.5

Aging:

14 months in 30% new French oak

Vintification:

open top fermenters with native yeast, punched down by hand, 10% whole cluster fermentation

Soil Type:

various: most notably calcareous clays and shaly loam

Aromas:

pomegranate, slate, violets, wax perfume

Flavor Profile:

black raspberry, orange zest, cranberry, sage, crunchy tannins

Finish:

bright and crunchy

Previous scores: 93 points / Vinous - 93 points / Wine Enthusiast - 90 points / Jeb Dunnick