



2020

Estate Pinot Noir

SAN LUIS OBISPO COAST

Alcohol: 13.8%

Residual Sugar: 0.05

Total Acidity: 5.8

pH: 3.58

Brix at harvest: 23.5

Aging:

20 months in 25% new French oak barrels

Vinification:

open top fermenters with native yeast,
20% whole cluster

Soil Type:

various: most notably calcareous clays and
shaly loam

Aromas:

cranberry, plum, clove

Flavor Profile:

cherry, granite, orange rind, cacao

Finish:

focused finesse

Previous scores: 93 points / Vinous - 94 points / Wine Enthusiast - 91 points / Jeb Dunnock