



2021

Estate Pinot Noir

SAN LUIS OBISPO COAST

Alcohol: 13.8%

Residual Sugar: 0.43

Total Acidity: 5.8

pH: 3.57

Brix at harvest: 23.5

Aging:

13 months in 30% 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:

rich raspberry, clove, strawberry cream,
candle wax

Flavor Profile:

bright cherry, sandalwood, pomegranate, thyme

Finish:

juicy, bright, with stunning length

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