



2018

Pinot Noir

SAN LUIS OBISPO COUNTY

Alcohol: 13.8%

Residual Sugar: 0.42

Total Acidity: 6.3

pH: 3.45

Brix at harvest: 23.5

Aging:

11 months in French oak barrels, 20% new oak

Vintification:

fermented in open top fermenters with native yeast, punched down by hand

Soil Type:

various

91 points | Vinous

Vivid red. Spice-accented red berries, candied flowers, beet and exotic spices on the fragrant nose. A spine of juicy acidity supports lively red currant, bitter cherry and rose pastille flavors, and a mineral nuance emerges with air. Shows fine detail and a hint of tangy orange pith on the persistent finish, which is framed by fine-grained tannins. 20% new French oak.