



2019

Pinot Noir

SAN LUIS OBISPO COUNTY

Alcohol: 13.5%

Residual Sugar: 0.42

Total Acidity: 6

pH: 3.60

Brix at harvest: 24.2

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

Aromas:

luscious cherry, toasted wheat bread, chamomile

Flavor Profile:

blueberries, wet sidewalk, candied raspberry, chai

Finish:

condensed fruit

Previous scores: 91 points / Vinous