





Estate Pinot Noir

SAN LUIS OBISPO COAST

About the vineyards and vintage

Our signature red wine, the Estate Pinot Noir is crafted from our iconic vineyards on the San Luis Obispo Coast. The inaugural 1986 vintage was the first Pinot Noir that demonstrated the world class potential of the variety in the area. The 2021 growing season was one of coolest on record, which, coupled with low yields and half the normal rainfall in the Arroyo Grande Valley, produced wines of remarkable concentration and complexity.

Technical Information

Alcohol: 13.5%

Acid: 0.58g/100ml

pH: 3.57

Soil Type: Calcareous clays and shaly loam

Production: 4041 cases

Suggested Retail Price: \$46

Vineyard Breakdown: 52% West Rincon, 24% Stone Corral, 18% Rosemary's, 6% East Rincon

Winemaking

Certified sustainably grown grapes were hand harvested at night, 80% destemmed and 20% whole cluster pressed and fermented in small open top bins with native yeast. The wine was aged in 30% new French Oak barrels for 13 months before bottling without fining or filtration.

Tasting Notes & Food Pairings

Aromas of rich raspberry, clove, strawberry cream and candle wax lead to flavors of bright cherry, sandlewood, pomegranate and thyme. The finish is juicy and bright with stunning length. Try this wine with grilled salmon or Burgundian cheese such as Epoisses or Bleu de Bresse.

Scores: 92 points / International Wine Review





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