

2023 Pinot Noir

SLO COAST AVA

VINEYARDS

70% MarFarm, 17% Bassi, 7% Casa Contenta, 6% Topotero

VARIETAL

100% Pinot Noir

HARVEST DATES

9/6/23 - 9/27/23

FERMENTATION

Grapes were hand harvested with an average of 20% whole bunches retained. Fermentation took place by native yeast with no addition of SO₂. A combination of gentle pumpovers and punchdowns were performed until the fermentation was complete and the must was basket pressed. Malolactic conversion was by native bacteria.

ÉLEVAGE

Aged 5 months in neutral French oak barrels prior to bottling unfinned & unfiltered. Minimal effective SO₂ added to preserve freshness.

BOTTLING DATE

3/27/24

PRODUCTION

600 cases

ANALYSIS

13.5% alc./vol.

3.62 pH

5.9 g/L TA

COLOR

Ruby Red

AROMAS

Red Plum - Raspberry - Sage

PALATE

Juicy and approachable. This SLO Coast Pinot Noir is loaded with fresh fruit flavors and juicy mouthfeel that finishes clean with moderate acidity.

VINTAGE

2023 will be remembered as one of the latest, and coolest, vintages on the Central Coast. A cold and wet winter led to a growing season that was almost a month behind an average year. Yet, the vines were in great shape with healthy canopies that were able to ripen the grapes late into the fall. Late harvests tend to favor the slow development of flavors in the grapes, while maintaining high levels of acidity. The resulting wines from this fantastic vintage are concentrated and fully flavored, with plenty of freshness and crisp acidity. In many ways, this is a goldilocks type of vintage and one that should age well for years to come.