

2021

PINOT NOIR, SAN LUIS OBISPO COAST

SAN LUIS OBISPO COAST

692 cases | Bottled on March 30, 2023

Suggested Retail: \$30

VINTAGE

We produced our first San Luis Obispo County Pinot Noir in 2018. This wine will carry the newly approved San Luis Obispo Coast appellation starting with the 2021 vintage.

The 2021 Vintage – In a word Epic. We started the growing season with a very dry winter, only 11” of rain and most of the rain came during a late January four-day rainstorm dropping 7” of water. In general, the growing season was cool. Apart from one warm day on June 16 when the temperature rose to 105 degrees F, there were no other heat spikes during the year. The mild temperatures continued through harvest in September and October, which opened the stretch of time for picking at optimal maturity. This was a late harvest with long hang time yielding wines with concentrated flavors and good acidity.

WINEMAKING

Classic Burgundian methods of winemaking were used in making this wine; open-top stainless steel fermenters, punch downs by hand, pressed with a modern stainless steel basket press, aged in French oak barrels and put into bottle without fining or filtration.

Pinot Noir:

67% Stone Corral Vineyard

33% Greengate Vineyard

Harvest:

Night harvest by hand September 20, 23 and 28, 2021

Fermentation:

100% De-stemmed into 4.5-ton open top refrigerated tanks. Cultured yeast and naturally occurring malolactic bacteria. Non-fined and non-filtered.

Aging:

20% new French oak barrels, and 80% one to four-year-old French oak barrels.

Alcohol:

13.5%

pH:

3.60

T.A.:

5.93 g/L



TASTING NOTES

Brilliant clarity, ruby violet hue. This is a very pretty wine with an aroma of small red berries, dried savory herbs and subtle hints of nutmeg from the French oak barrels. Elegant with a refined balance of acidity and fine tannins. Lingering ripe Pinot Noir flavors and polished smooth textures offering a long, delicious finish.