

2019

PINOT NOIR, SAN LUIS OBISPO COUNTY

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368 Cases | Bottled on April 12, 2021

Suggested Retail: \$25

VINTAGE

The San Luis Obispo south county (Edna Valley and Arroyo Grande Valley) experienced a very cool 2019 season and harvest. 2019 was an exceptional, cool vintage with near ideal weather during the dormant winter months as well as the growing season. The vines received an above average amount of rainfall of 24" during the 2018/2019 winter. This may have led to a later than average bud break with many dormant vines on March 1. Overall, the growing season was cool without heat spikes.

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 with a clarifying filtration.

Pinot Noir:

Dijon clones 115, 667, 777 and Wädenswil Clone 2a

Harvest:

Harvested by hand at night on September 11-13, 2019

Fermentation:

100% De-stemmed into 4.5-ton open top refrigerated tanks.

Cultured yeast and naturally occurring malolactic bacteria

Aging:

Aged in one to four-year-old French oak barrels.

Non-fined and light filtration.

Alcohol:
13.5%

pH:
3.67

T.A.:
6.0 g/L



TASTING NOTES

Deep garnet red color, brilliant, transparent appearance. Enticing nose of dried rose petals, wet slate, black tea, dark cherry and cranberry. A medium body, silky smooth wine with bright acidity and fine tannins. The finish is quite long, with fruit and spice. A vibrant wine from a cool vintage.