

2020

PINOT NOIR, SAN LUIS OBISPO COUNTY

SAN LUIS OBISPO COUNTY

328 cases | Bottled on March 29 and June 3, 2022

Suggested Retail: \$28

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.

In terms of the climate in the Edna Valley we saw low rainfall totals of 15 inches for the 2019/2020 winter preceding the growing season. We experienced moderate spring and summer temperatures and projected an average size crop. There were a couple of minor heat spells, August 14 – 22 (highs in the mid-90s), September 5 – 7 (peaked at 117 on 9/6) and a small amount of smoke during the early stage of harvest from the Northern California fires. Despite this we made beautiful wines in 2020. They show good concentration of ripe flavor, lush full body, and low acidity...showy and easy to drink.

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:

78% Stone Corral Vineyard
13% Spanish Springs Vineyard
9% Greengate Vineyard

Harvest:

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

Fermentation:

Cultured yeast and naturally occurring malolactic bacteria

Non-fined and light filtration

Aging:

23% new French oak barrels, and 67% one to four-year-old French oak barrels

Alcohol:	pH:	T.A.:
13.5%	3.70	5.93 g/L



TASTING NOTES

Brilliant dark ruby garnet color. Dried rose petals, anise, Earl Grey tea notes and hints of raspberry preserves. Nice rich mouth with fine tannins, firm acidity and lingering candied orange peel, black pepper, and mushroom flavors.