

2022

PINOT NOIR, SAN LUIS OBISPO COAST

SAN LUIS OBISPO COAST

688 cases | Bottled on January 15, 2024

Suggested Retail: \$32

VINTAGE

We produced our first San Luis Obispo County Pinot Noir in 2018. This wine carries the newly approved San Luis Obispo Coast appellation designation and is the second vintage to carry the recently approved AVA.

The California drought continued with the 2022 vintage as we received only 12 inches of rain during the winter preceding the growing season. On top of that, we've had similar low rainfall seasons during the two previous winters. Budbreak occurred mid-March, which is normal, and we had a cool, windy early spring. In general, 2022 was a cool growing season. One or two days in April and June with peak temperatures in the low 90s. Temperatures in July and August reached highs in the upper 70s to low 80s. Degree day totals for 2022 were 2582 or a cool low Region II, with foggy mornings followed by sunny afternoons. There were several warm days in early September, which helped bring the Pinot Noir to a good level of maturity. Harvest for this Pinot commenced mid-September at optimum ripeness.

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:

70% Stone Corral Vineyard

20% Greengate Vineyard

10% Matthew's Vineyard

Harvest:

Night harvest by hand September 13 through 17, 2022

Fermentation:

10% Foot-treaded whole clusters, 90% De-stemmed clusters into 4.5-ton open top refrigerated tanks. Select natural yeast and naturally occurring malolactic bacteria. Non-fined and non-filtered.

Aging:

37% new French oak barrels, and 63% one to four-year-old French oak barrels.

Alcohol:

13.5%

pH:

3.71

T.A.:

5.92 g/L



TASTING NOTES

Ruby red color, transparent and clear. The aromas are reminiscent of dried rose petals, hints of blueberry compote and forest floor botanicals. A wonderful balance of acidity, moderate alcohol, fine tannins