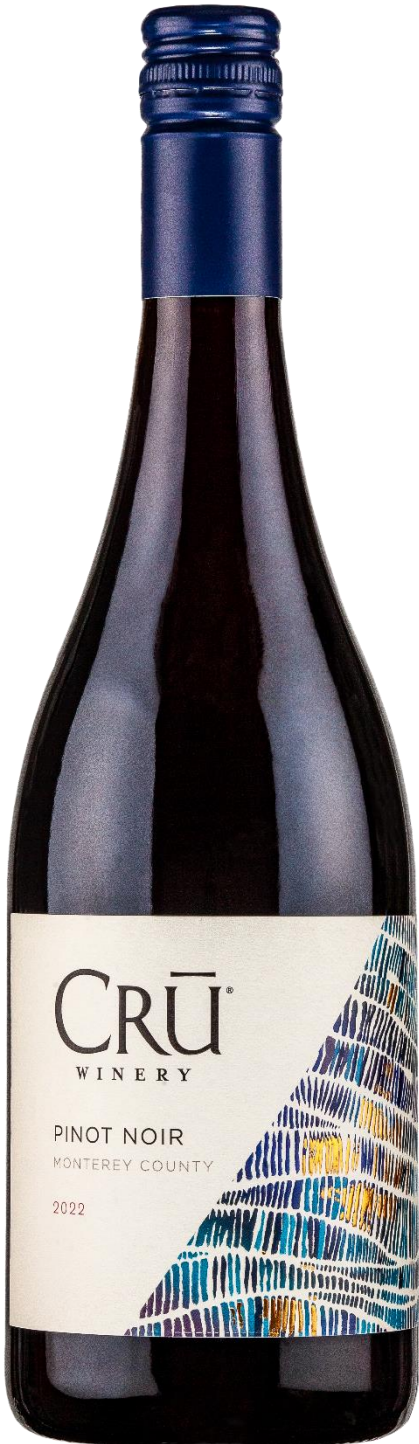




2022 Pinot Noir Monterey



APPELLATION

Monterey

Monterey Vineyards are primarily influenced by the cooling air of the Monterey Bay, which creates one of the longest growing seasons in California. Budbreak in Monterey typically starts two weeks earlier than other vineyards in California, but, due to the cool growing conditions, harvest begins two weeks later than other California appellations. The longer time on the vine allows the grapes to develop intense, concentrated flavors true to classic Pinot Noir.

WINE ANALYSIS

Total Acid	5.2 g/l	Varietal	100% Pinot Noir
RS	.4 g/l	Appellation	Monterey County
pH	3.76		
Finished Alcohol	14.3%		

APPELLATION DETAIL

Monterey



TASTING NOTES

Our winemaker hand-picks prestigious, cool climate vineyards from throughout Monterey to craft this fruit forward wine. The Monterey vineyards truly shine through with notes of red apple, dark cherry, strawberry and chocolate. These notes are continued on the palate and joined by hints of cloves, cherry and vanilla before the long finish.

We recommend bringing out the rich earthy tones in this wine by pairing it with pasta with a creamy mushroom sauce or pizza with sausage and caramelized onions.

HISTORY OF ACCLAIM

Vintage 2021 - Double Gold, San Francisco Chronicle Wine Competition
Vintage 2021 - 88 Points, Wine Enthusiast