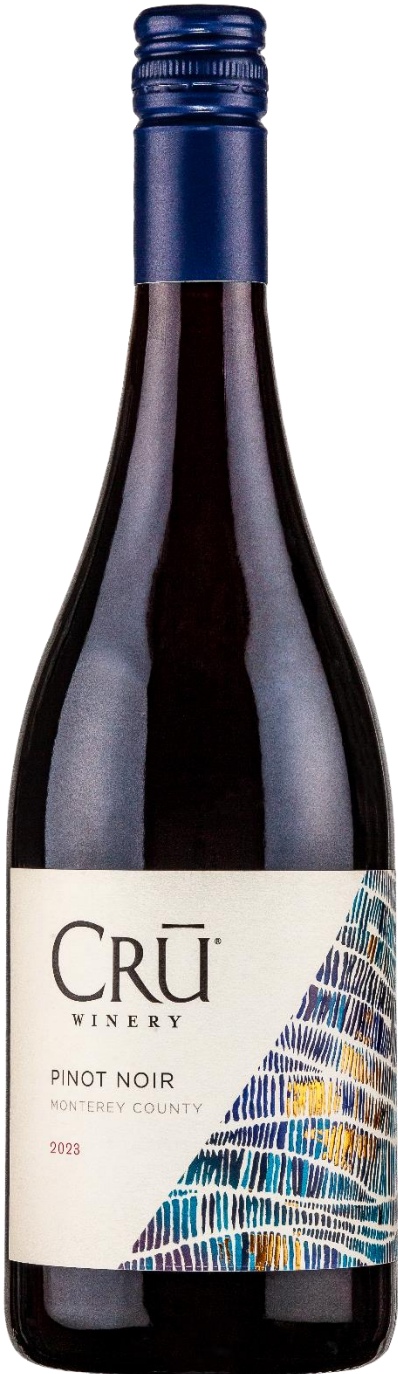




2023 Pinot Noir Monterey



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	8.5 g/l	Varietal	100% Pinot Noir
RS	0.4 g/l	Appellation	Monterey County
pH	3.66	Aging Process	13 Months French Oak
Finished Alcohol	14.9%		
Total Cases	3,704		

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 raspberry, bright cherry, cinnamon and pomegranate. These notes are continued on the palate and joined by hints of berry pie and clove before the long finish beautifully balanced with acidity and velvety tannins.

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.

RELEASE DATE

February 2025