



## 2020 Pinot Noir San Luis Obispo County



An elegant Pinot Noir blend constructed around three complimentary vineyards. Most of the fruit comes from the well-established Edna Valley AVA, giving richness and body. The remaining of the cuvee is supported by two very coastal vineyards located in Pismo Beach and the Santa Cruz Mountains. This elegant blend is slowly revealing a velvety texture comprised of black cherry, forest floor, moss, and dry mushroom with hints of plum and cola. On the palate, delicate entry with some fruitiness, seamless tannin, the wine continues into elegant flavors with a refreshing note of acidity and creamy texture. Only 745 cases made.

### Technical description:

Vineyard's selection:

Three vineyards:

- 72 % Edna valley, Paragon vineyard, San Luis Obispo County
- 19 % Spanish Springs, San Luis Obispo County
- 9 % Deer Trail vineyard, Aptos, Santa Cruz Mountain

Blend: 100 % Pinot Noir

Clone: Pommard, 2A, 667

Fermentation: 100 % stainless steel aged on lees for 9 months

### Analysis:

TA: 6.00 g/L

pH: 3.72

Alc: 13.7 %

Malolactic: 100 %

Residual sugar: none

Aging potential: 2025

Oak Regime: 25 % New French Oak M+ Icone barrel, and 75 % old French Oak M+ toast both from the Seguin Moreau cooperage for 10 months.

**Food pairing:** salmon or other fatty fish, roasted chicken, or pasta dishes. Ideal with duck and other game birds, casseroles or, and of course, stews like beef bourguignon.