



2021 Pinot Noir-San Luis Obispo Coast

The 2021 Vintage – In a word Epic. We started the growing season with a very dry winter, only II" of rain and most of the rain came during a late January four-day rainstorm dropping 7" of water. In general, the growing season was cool. Apart from one warm day on June 16 when the temperature rose to 105 degrees F, there were no other heat spikes during the year.

The mild temperatures continued through harvest in September and October, which opened the stretch of time for picking at optimal maturity. This was a late harvest with long hang time yielding wines with concentrated flavors and high acids.



Body: Medium

Varietal: 100% Pinot Noir

Appellation: San Luis Obispo Coast

Sub Appellation 73% Edna Valley Vincyards 41% Stone Corral

41% Stone Corral Vineyard, 32% Greengate Vineyard,

27% Riven Rock Vineyard

Fermentation: 20% New French Oak

Alcohol by Volume: 13.7% Residual Sugar: 0.4% TA: 5.8 g/

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Notes: Bing Cherry, Pomegranate, Nutmeg, Dried Herbs Pair with: Grilled Sausage, Roast Turkey, Stuffed Dates