



BEST OF THE VINE

2023 Monterey

PINOT NOIR

COMMITTED TO SUSTAINABILITY



WEATHER CONDITIONS FOR VINTAGE

The Monterey region enjoyed a cool and wet winter which replenished both soil moisture and reservoirs. Cool weather continued into spring and the early summer months delaying vine growth up to three weeks by early estimates. The upshot of the cooler weather was extended hangtime, ripening proceeded very slowly throughout the growing season. Milder weather and accelerated ripening did appear in late August – early September and gave us the final push to harvest. A high-quality harvest was quickly apparent with concentrated flavors, balanced acidity and refined phenolic development being the norm. Our 2023 Pinot Noir harvest began on September 14th.

VINIFICATION COMMENT

Sourced from select vineyards in the heart of the Monterey AVA where daily wind and cooling fog lengthen the growing season and extended hang-time. The majestic Panorama vineyard is the primary source of fruit, Clark estate vineyard also features in this blend. Soils are predominantly free draining sandy loams and alluvium.

WINEMAKER COMMENTS

NOSE: Strawberry, red plum, and hints of tobacco.

PALATE: Boysenberry and pomegranate are underpinned by earth driven flavors of beets and black tea. Plush-richly textured with juicy yet balanced acidity and integrated toasted barrel spice.

ALC.	PH	TA	R.S.	APPELLATION	AGING	BOTTLING DATE
14.2%	3.74	5.5 g/L	0.4 g/L	Monterey	100% French Oak, 16% New. Wine is matured in barrel for 4 months	June 4 th , 2024

WINEMAKER: CRAIG MCALLISTER

