

BEST OF THE VINE

2021 SANTA LUCIA HIGHLANDS

PINOT NOIR

COMMITTED TO SUSTAINABILITY



WEATHER CONDITIONS FOR VINTAGE

The growing season in Monterey was for the most part cool and dry. Resulting cool temperatures gave a long growing season where ripening progressed slowly. The 2021 Pinot Noir crop was balanced and came with great flavor intensity, fresh-juicy acidity, and refined phenolic development. Our 2021 Santa Lucia Highlands Pinot Noir harvest began on September 17th.

VINIFICATION COMMENTS

The fruit was sourced from two east facing vineyards on the Santa Lucia Highlands. Soils here are free draining-low vigor soils highly regarded to produce premium wine grapes. Clones include 4 (Pommard), 667, 777, 23, & 115.

WINEMAKER COMMENTS

NOSE: Black plum, raspberry, cherry, and spices.

PALATE: Flavors of strawberry, blackberry, and rhubarb are complimented by spice and subtle earth tones. Dense, fine tannins, are balanced by a juicy acidity.

ALC. PH TA R.S. APPELLATION AGING BOTTLING DATE

14.7% 3.56 5.4 g/L 1.2 g/L Santa Lucia Highlands 100% French Oak, 27% new for 15 months

February 02, 2023

WINEMAKER: CRAIG MCALLISTER

