



BEST OF THE VINE

2022 MONTEREY
PINOT NOIR

CERTIFIED SUSTAINABLE



WEATHER CONDITIONS FOR VINTAGE

The Monterey Region had a wet start to winter- with early rainfalls helping to ease drought conditions by replenishing both soil moisture and reservoirs. A mild spring and summer followed, and all was normal until the September heatwave brought record temperatures to the region and with it a very rapid onset to harvest. We did see slightly lower than average yields in Monterey in 2022 but a quality harvest was quickly apparent with concentrated flavors, balanced acidity and refined phenolic development being the norm. Our Monterey Pinot Noir harvest began on September 7th.

VINIFICATION COMMENTS

Fruit is cold soaked at 48°F for 3-5 days. Fermented in open top tanks, punched down 3 times per day during active fermentation. Post-fermentation, free run was transferred to tank for one night of settling before racking to new and used French oak barrels.

WINEMAKER COMMENTS

NOSE: Raspberry, plum and rhubarb compote mingle with hints of tobacco leaf and earth

PALATE: Cran-raspberry, boysenberry and pomegranate are underpinned by earth driven flavors of beets and black tea. Plush, richly textured with juicy yet balanced acidity and integrated toasty barrel spice.

ALC.	PH	TA	R.S.	APPELLATION	AGING	BOTTLING DATE
13.9%	3.72	5.2 g/L	0.4 g/L	Monterey	100% French oak, 18% new, 5 months aging in oak	May 17, 2023

WINEMAKER: CRAIG MCALLISTER



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