



BEST OF THE VINE

2021 ARROYO SECO PINOT NOIR

COMMITTED TO SUSTAINABILITY



WEATHER CONDITIONS FOR VINTAGE

Following a relatively dry winter, the 2021 growing season in Monterey was for the most part cool. The marine layer was pretty much constant in Monterey this year when other parts of the state were clear and hot. The resulting cool temperatures gave a long growing season where ripening progressed slowly. When the marine layer did abate in early September the warmer weather peppered with a couple of very hot heat spikes brought a quick onset to harvest. The 2021 Pinot Noir crop was balanced and came with great flavor intensity, fresh juicy acidity and refined phenolic development. Our 2021 Arroyo Seco Pinot Noir harvest began on September 17th.

VINIFICATION COMMENTS

Fruit is picked at night and delivered to the winery in the cool mornings. The 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. No racking out of barrels until blending prior to bottling.

WINEMAKER COMMENTS

NOSE: Subtle savory notes are complemented by aromas of black plum, raspberry, and roasted beets

PALATE: Flavors of pomegranate, red cherry, rhubarb, and hints of black tea are present, followed by a plush rich texture, that is juicy yet balanced with acidity.

ALC.	PH	TA	R.S.	APPELLATION	AGING	CASES	BOTTLING DATE
14.7%	3.68	5.1 g/L	1.1 g/L	Arroyo Seco	100% in French oak, 33% new for 9 months	650	August 16, 2022

WINEMAKER: CRAIG MCALLISTER