

PORT BARREL AGED PINOT NOIR 2023 • CALIFORNIA



THE STORY

The year was 1924. It was the heart of the Prohibition Era and wine's darkest hour when it was outlawed and deemed unconstitutional. It was also the year our family first planted vineyards in California and farmed grapes that were sold to friends and neighbors.

During an era of gangsters and bootleggers, port-style wines proved to be a favorite at speakeasies across the country. In honor of that bold time, two once-forbidden favorites come together to inspire our Port Barrel Aged Pinot Noir.

VINTAGE NOTES

The cooler winter led to a later start of the harvest season, which opened the window for additional color to develop in Pinot Noir. Without any major heat spikes the vines were able to ripen the fruit at a steady rate for optimal ripeness. Majority of the vines were harvested in the cool evening to early morning hours with a gentle delta breeze passing through.

AROMAS • FLAVORS • STRUCTURE

Aromas: Dark fruit, spice, toasty oak, mocha

Flavors: Black cherry, plum, spice, dried fruits

Structure: Medium bodied, silky tannins, full, rich & toasted oak finish

AGING

Portions of the wine aged for approximately 9 months in a combination of both French and American oak barrels.

TECHNICAL DATA

Appellation: California

Alcohol: 15.0% by volume

RS: 0.991g/100ml

Total Acid: 0.55g/100ml

Final pH: 3.77