

LIVE LIFE WITH

IRONY[®]

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PINOT NOIR
2024 MONTEREY



VINTAGE

The 2024 vintage kicked off with a rather mild Spring, and budbreak commencing in early to mid-March. Moderate weather conditions through bloom and fruit set allowed vines to develop healthy canopies. Warm temperatures through most of July resulted in small, loose clusters with small berries – allowing for intensely concentrated flavor profiles. This vintage showcases the distinctive fruit profile that epitomizes our Pinot Noir, delivering a wine of exceptional quality and depth.

VINEYARDS

A significant amount of this classically-styled, velvety Pinot Noir comes from San Bernabe, this region lends expressive bright strawberry and juicy cherry notes along with subtle cinnamon and spice. The balance of flavors results in a wine with a lengthy palate and nice, concentrated ripe fruit flavors.

WINEMAKING

The grapes were monitored by our winemaker to determine optimal ripeness before beginning the harvest. Grapes were picked in the early morning hours, transported to the winery, crushed and set for primary fermentation. After primary fermentation, the wine underwent malolactic fermentation, micro-oxygenation, and a majority was oak aged for approximately 3 months. Once tannins had developed and oak characteristics were extracted, the lots were pumped out, blended, stabilized, and bottled.

WINE

Our Irony Pinot Noir unfolds with subtle layers of red cherry, cranberry, and a hint of mocha gracefully lingering on the palate. With a medium-bodied profile and gentle tannins, this wine showcases pleasant flavors that meld together in a smooth, rounded body, complemented by moderate acidity and fruit flavors. Live life with Irony. Enjoy Irony Pinot Noir paired with bacon-wrapped scallops and cheesy polenta or a simple seared pork chop with roasted vegetables.

TECHNICAL DATA

APPELLATION: MONTEREY
OAK AGING: ~3 MONTHS ON FRENCH AND AMERICAN OAK
ALCOHOL: 14.5% ALC.
BY VOL. FINAL PH: 3.69
TOTAL ACID: 5.4G/ML
RS: 2.1G/ML

