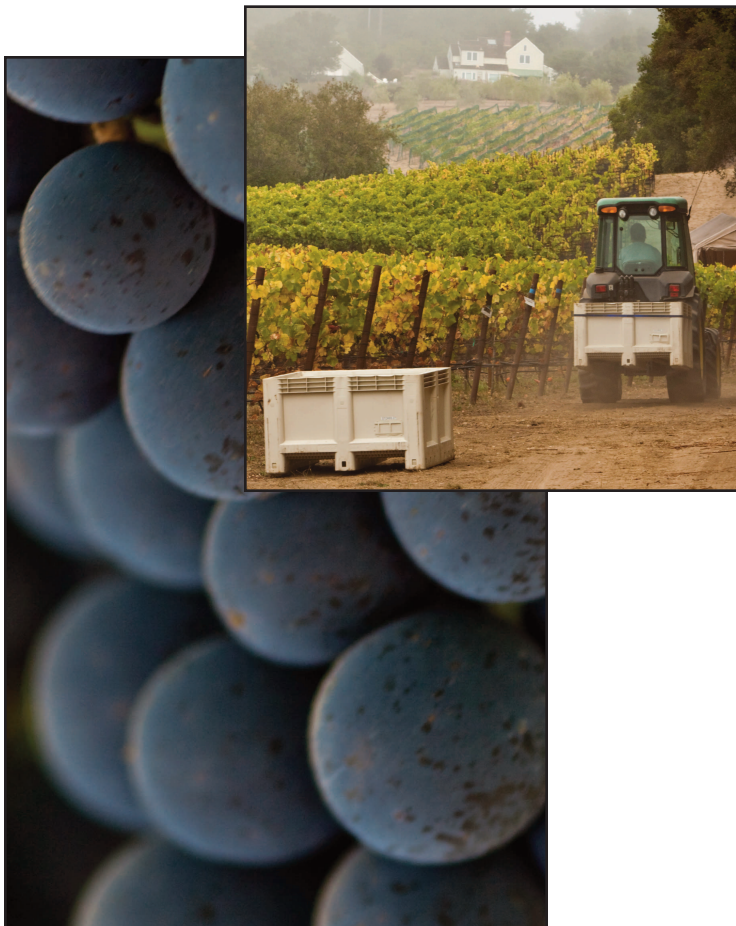


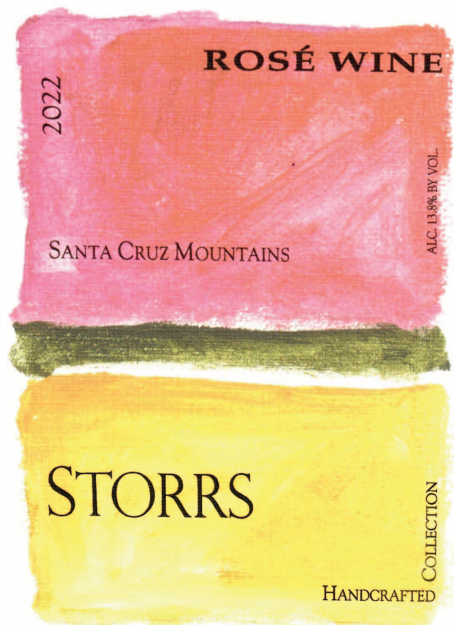
VITICULTURE

- Pleasant Valley, Corralitos district, Santa Cruz Mountains
- Cool Region I
- Pinot Noir clones 667, 115, 2A
- warm days, cool, foggy summer nights and mornings
- yield: 2.25 tons/acre



WINEMAKERS' NOTES

A cool, dry season resulted in fruit that was harvested in late September at an average of 23.2° Brix. We elected to whole cluster press lightly, cold settle for 35+ hours, and then ferment in stainless steel at a low temperature for over four weeks. The resulting wine bears a lighter red-rose hue. Vibrant aromas of ripe strawberries and lapin cherries are followed on the palate by bright, clear flavors of freshly-crushed alpine strawberries. A long, rich, clean finish complements the brilliant fruit in the nose and on the palate.



WINEMAKING

- hand-harvested September 29, 2022
- light whole-cluster pressing
- cold settled for 36 hours
- slow, cold fermentation in stainless tank over 4+ weeks
- bottled mid September 2023
- 220 cases produced

