

# CHAMISAL

## VINEYARDS

2022 PINOT NOIR • SAN LUIS OBISPO COUNTY

### THE VINEYARDS

This bright, acid driven Pinot Noir is sourced from some of the most coastally influenced vineyards on the Central Coast. The cool climate generated by the close proximity of the Pacific Ocean is vital for the freshness and vibrancy of this wine. The vineyards for this first vintage are predominantly located in the Edna Valley, just five miles from the Pacific Ocean, with a very long, cool growing season.

### VINTAGE

The 2022 harvest is one of triumph amidst adversity, as we faced the challenges of scarcity and accelerated ripening brought on by drought conditions and unseasonably warm temperatures. Yields were significantly lower than usual which hastened the ripening process, allowing us to pick about two weeks earlier than a normal year. By picking early we maintained the grapes natural acidity, while the low yields produced fruit with great concentration and intensity.

### WINEMAKING

For this wine, we combined hand-picked fruit with grapes that were harvested using the very latest machinery and technology. The fruit was handled with care to ensure that we ended up with whole berries and minimal oxidation in preparation for carbonic maceration. During carbonic maceration, fermentation occurs in the absence of oxygen within each individual berry and at cooler temperatures. The process results in wines with exuberant aromatics and a vibrant fruit profile. The wine is then aged in stainless steel and neutral oak barrels to preserve the wine's fresh and fruit-forward style. Finally, the wine undergoes partial malolactic fermentation to balance the wine's acidity and lend some richness to the body while maintaining the wine's bright, fresh, and acid-driven character.

### SOIL TYPE

These grapes come from both Tierra Sandy Loam and Salinas Clay Loam, low to moderately vigorous soils that produce vines with balanced canopy and fruit growth. The soils are capable of producing very high quality wines that can be enjoyed young.



### TASTING NOTES

A symphony of flavors unfolds in the 2022 Pinot Noir, where succulent strawberry, tangy rhubarb, and the nostalgia of candy apple unite in harmonious balance. Juiciness is the heart of this wine's character, upheld by a backbone of vibrant acidity and delicate tannins that contribute to its refined structure. A pure expression of coastal Pinot Noir.

<b>APPELLATION</b>	SAN LUIS OBISPO COUNTY
<b>VARIETAL</b>	100% PINOT NOIR
<b>OAK TREATMENT</b>	6 MONTHS IN A COMBINATION OF FRENCH OAK AND STAINLESS
<b>ALCOHOL</b>	13.0%
<b>RELEASE DATE</b>	JULY 2023