

# CHAMISAL

## VINEYARDS

### 2020 SAN LUIS OBISPO PINOT NOIR • SAN LUIS OBISPO COUNTY

#### THE VINEYARDS

This bright, acid driven Pinot Noir is sourced from some of the most coastal 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

2020 created new meaning for the term "dry January". We saw no significant rainfall for all of January and February, normally our wettest months. Luckily March, April and May delivered some late rain, which in many ways is the best time of year for it - when the vines are coming out of dormancy and best able to take up the moisture. Budbreak was slightly delayed, largely due to the late moisture. The summer was, for the most part, cooler than average on the coast. Heating up in September, a handful of days saw temperatures above 100 degrees and helped to move up our harvest date.

#### 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

Light ruby in color, this Pinot Noir is expressive on the nose with vibrant notes of cherry, raspberry, and cinnamon. On the palate, the wine is bright and juicy with light tannins and a fresh finish.

APPELLATION	SAN LUIS OBISPO COUNTY
VARIETAL	100% PINOT NOIR
OAK TREATMENT	50% FRENCH OAK FOR 8 MONTHS, 50% STAINLESS STEEL TANK
ALCOHOL	13.0%
CASES MADE	2,200
RELEASE DATE	JUNE 2021
SRP	\$22