

CHAMISAL

VINEYARDS

2021 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

We like to say that the farmers hate the drought years, but the winemakers love them. Bad for yields but great for quality. 2021 was one of our driest years ever; around 10 inches of rain but this figure is a little misleading as 8 of those inches came in 24 hours and mostly ended up in the creek. The spring and summer were relatively cool on the coast with ample coastal fog. Harvest was late for Pinot Noir, late September through early October.

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

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.

APELLATION	SAN LUIS OBISPO COUNTY
VARIETAL	100% PINOT NOIR
OAK TREATMENT	6 MONTHS IN A COMBINATION OF FRENCH OAK AND STAINLESS
ALCOHOL	13.0%
CASES MADE	6,000 CASES
RELEASE DATE	JUNE 2022
SRP	\$24