

PINOT NOIR 2021



VINEYARD & VINTAGE

Santa Barbara County's Pinot Noirs may have become famous thanks to the movie *Sideways*, but the tradition of growing fantastic grapes and making wine with them dates back to the Spanish missionaries in the late 1700s. A resurgence of demand for Burgundian varietals returned in the 1970s, and with its climate so well suited to these grapes, Santa Barbara began to produce unique and elegant wines, rivaling Oregon and New Zealand in the production of exceptional Pinot Noir.

Situated between the cool Santa Maria Valley appellation to the North and the warmer Santa Ynez Valley appellation to the South, Los Alamos Vineyard is known for having the best characteristics of both regions. Perched at an elevation of 800 feet (high for Santa Barbara), Los Alamos is characterized by its cool climate, intense California sunshine and most importantly its sand and lime soils. These features develop Pinot Noirs that exude red fruit, lavender and rosemary tasting notes.

The grapes grown here are 100% of an 828 Burgundian clone that is a well-known favorite among French producers. Clone 828 grows small, dark berries that are intensely flavorful. They shine with sweet-berry characteristics and excellent acidity and structure. This provides us with a balanced, fruit-forward wine with good backbone and a round mouthfeel. This wine spent 12 months aging in François Frère Burgundian barrels, 30% of which are new oak. Additionally, a portion of this wine goes through whole cluster fermentation to provide a lively and fruity personality.

REGION & VARIETAL COMPOSITION



TASTING & PAIRINGS

The aroma of our 2021 Pinot Noir is powerfully floral with pleasant notes of roses, lavender, violets and freshly picked cherries. This beautiful fragrance leads us to our quite dry, medium-bodied wine with bright acidity and silky tannins. Cool flavors of ripe red cherries, dried cranberries, rosemary and slate complement the warm flavors of vanilla and baking spices from the French oak to create a perfectly balanced wine that is truly a delight to enjoy with loved ones.



Pair this outstanding vintage with a slow roasted duck breast with a cherry sauce reduction, tender lamb lollipops, roast pork tenderloin, or a savory mushroom and goat cheese tart.