

## 2024 PINOT NOIR



### VINEYARD & VINTAGE

2024 was an outstanding year for Pinot Noir in Santa Barbara County. It was a wet, cool spring, which transitioned into a warm summer, accelerating vine growth. The overall balanced weather produced high-quality fruit with bright acidity and concentrated color. Los Alamos Vineyard is located north/westernmost part of Santa Barbara County, known for its fertile soil and mild Mediterranean climate that features warm days and cool nights; ideal for cultivating exceptional Pinot Noir. The cooler coastal influence combined with a marine-soil mixture of sandstone, shale, chalk, and flint contributed minerality, stone fruit, and floral notes. This high-quality vintage has bright acidity, depth, and if you're patient - aging potential!

### WINE MAKERS NOTES

Fermented in 1.5-ton bins. Hand punch-downs during fermentation and 20% of the wine went through whole-cluster fermentation.

### REGION & VARIETAL COMPOSITION



### TASTING & PAIRINGS

Our 2024 Pinot Noir opens with a symphony of bright red fruits like cranberry and pomegranate, violets, and earthy undertones on the nose such as mushrooms, wet leaves, a touch of smoke, and chalk. Bursting with vibrant dark fruit, the palate leads with Bing cherry and plum, followed by hibiscus tea, clove, cinnamon, and cola. Its balance of vibrant fruit, earthiness, and acidity makes it a flexible companion for both comfort food and refined fare alike.

**NOSE:** cherry, cranberry, pomegranate, violet, roses, mushroom, chalk, peppercorn, smoke, wet leaves

**PALATE:** cranberry, cherry, oak, pepper, smoke, clove, cinnamon, florals, cola.

**NOTES:** earthy, vibrant red fruit, spices from oak aging.

