

2023 Pinot Noir

Bassi Vineyard

SLO COAST AVA

VINEYARDS

100% Bassi

VARIETAL

100% Pinot Noir

HARVEST DATES

9/6 - 9/14/23

FERMENTATION

Grapes were hand harvested with 30% of whole bunches retained. Fermentation took place by native yeast with no addition of SO₂. A combination of gentle pumpovers and punchdowns were performed until the fermentation was complete and the must was basket pressed. Malolactic conversion was by native bacteria.

ÉLEVAGE

Aged 10 months in neutral French oak puncheon prior to bottling unfiltered & unfiltered. Minimal effective SO₂ added prior to bottling.

BOTTLING DATE

7/25/24

PRODUCTION

107 cases

ANALYSIS

12.8% alc./vol.

3.72 pH

6.14 g/L TA

COLOR

Vivid Ruby

AROMAS

Black Plum - Raspberry - Fresh Herbs

PALATE

Extreme vineyards lead to wines of distinct character. Flavors of juicy berries and plum skin are balanced by earthier forest notes and a salty finish. All capturing the coastal nature of this site, only 1.5 miles from the ocean. The palate is silky and seamless with crunchy acidity.

VINTAGE

2023 will be remembered as one of the latest, and coolest, vintages on the Central Coast. A cold and wet winter led to a growing season that was almost a month behind an average year. Yet, the vines were in great shape with healthy canopies that were able to ripen the grapes late into the fall. Late harvests tend to favor the slow development of flavors in the grapes, while maintaining high levels of acidity. The resulting wines from this fantastic vintage are concentrated and fully flavored, with plenty of freshness and crisp acidity. In many ways, this is a goldilocks type of vintage and one that should age well for years to come.

“In the hollows near the water-level of sand-buried lakes are strewn green patches of willow, eucalyptus and cypress trees. Each oasis expresses a separate individuality”

Dune Forum, 1934