

ÆQUOREA

2019 Pinot Noir

Seafarer

San Luis Obispo County

ABOUT THE WINE

Each year we create Seafarer as a blend of fruit from our coastal vineyards to create a truly harmonious wine that showcases why we make wine here on the coast. The goal is to create a wine that is more about overall texture, depth, and coastal complexity than individual site expression. In 2019, the blend is based around Spanish Springs, Greengate Ranch, and the Rincon Vineyard, all of which are less than 6 miles from the Pacific Ocean, making them some of the most coastal vineyards in all of California.

WINEMAKING NOTES

Each of the vineyard blocks were hand picked and kept separate, each one being sorted three times prior to processing into 1.5 ton open-top fermentors. Greengate was 100% destemmed, while Spanish Springs saw 20% stem inclusion, and Rincon 10% whole cluster. The fruit was cold-soaked at 48F for 5 days, followed by a cool native fermentation that lasted for 18-25 days with hand punchdowns. Lots were pressed directly to 265L and 300L French oak barrels, 30% new, for 10 months of elevage. Bottled unfiltered and unfiltered.

TASTING NOTES

Spicy and red-fruit driven, the nose is floral and lifted, showing a bright core of red fruits - cranberry, red cherry, and strawberry, along with graham cracker, hibiscus tea and more savory notes of fresh cut crimini mushroom. The palate continues the brightly floral theme, with notes of sweet red fruits framed against flavors of black tea, butterscotch, grated cocoa, and herbs.

TECHNICAL DATA

Clones: 2A
Harvest Dates: 9/16/19 - 10/4/19
Alcohol: 14.0%
pH: 3.72
TA: 5.6 g/L
Elevage: 10 months in 30% new French oak barrels
Production: 183 cases

