

ÆQUOREA

2020 PINOT NOIR

Seafarer

San Luis Obispo Coast

About the Wine

Each year we create Seafarer as a blend of fruit from our coastal vineyards to showcase 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 2020, the blend is based around the Spanish Springs Vineyard (54%), along with smaller portions of Rincon Vineyard (19%), Derbyshire (18%) and Greengate Ranch (9%). All the vineyards are less than 7 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 sorted twice prior to processing into 1.5 ton open-top fermentors. Spanish Springs saw some stem and whole cluster inclusion, as did Rincon. Greengate and Derbyshire were 100% destemmed. The fruit was cold-soaked for 3 days, followed by a cool fermentation that lasted for 18-25 days with hand punchdowns. Lots were pressed directly to 265L and 300L French oak barrels, 20% new, for 9 months of elevage. Bottled unfiltered and unfiltered.

Tasting Notes

Red fruits (cranberry, raspberry) and baking spice dominate the nose, along with hints of white pepper, black tea, dried apricot, and freshly cut mushrooms. Juicy on the front palate, it bursts with ripe cherry candy, strawberry jam, roasted nuts, and sweetly toasted oak shavings. As it builds through the mid-palate, it shows taut acidity and notes of warm baking spice, berry pie, and watermelon, with youthful tannins still present and hinting at its ageability.

Technical Data

Clones:	2A , 667, 115
Harvest Dates:	9/15/20 - 9/30/20
Alcohol:	14.0%
pH:	3.72
TA:	5.9 g/L
Elevage:	9 months in 20% new French oak barrels
Production:	299 cases

