

ÆQUOREA

2021 PINOT NOIR

SPANISH SPRINGS VINEYARD

SAN LUIS OBISPO COAST

ABOUT THE WINE

Lying just 2 miles from the Pacific Ocean in Pismo Beach, Spanish Springs always produces a highly aromatic Pinot Noir loaded with personality and freshness. This site continues to amaze us with how great it is for Pinot Noir. Our fruit comes from 3 of the most extreme blocks in the vineyard, grown on poor soils of fractured shale and sandstone. The wine is based around clone 667, which brings weight and darker fruits, while clone 2A brings brightness & floral aromatics. Clone 943 adds depth and complexity.

WINEMAKING NOTES

Each of the vineyard blocks were hand picked and kept separate, being hand sorted twice prior to processing into small open-top fermentors. Clone 2A is fermented with 20% stems, the 667 and 943 are always 100% destemmed. After a brief cold soak, the fruit fermented between 80-88F, with gentle pumpovers for the first 4 days, followed by hand punchdowns for a total of 22 days of skin contact. Lots were pressed directly to 265L and 300L French oak barrels, 60% new, for 11 months of élevage without racking. Bottled unfiltered and unfiltered.

TASTING NOTES

Always a highly aromatic wine, the 2021 showcases a richer, more concentrated version of this vineyard, but still with all the beauty we expect from it. It bursts forth with aromas of strawberry jam, raspberry, cherry cola, and spice. The palate is lively, framed with lovely acidity that frames the spicy fruits, cedar, red licorice, a hibiscus notes. The finish echoes the fruits, framed by hints of toasty oak.

TECHNICAL DATA

CLONES: 667, 943, 2A

HARVEST DATE: 10/5/21

ALCOHOL: 14.5%

PH: 3.66

TA: 5.8g/L

ELEVAGE: 11 months in 60% new French oak barrels

PRODUCTION: 132 cases



~ BOUNDARIES ARE FEW ON THE ROAD LESS TRAVELED ~