

# ÆQUOREA

## 2023 PINOT NOIR

### SEAFARER

### SAN LUIS OBISPO COAST

#### ABOUT THE WINE

Seafarer is all about showcasing a balanced profile of fruit, texture, spice and coastally-influenced complexity that defines the San Luis Obispo Coast. All of our vineyards are between 1.5-6 miles from the ocean, making this wine a true example of coastal terroir. In 2023, the blend is based around Spanish Springs Vineyard (36%), Rincon Vineyard (19%) and Edna Ranch (19%), along with smaller amounts of Marfarm (13%), Greengate Ranch (8%), and Cal Poly (5%).

#### WINEMAKING NOTES

Each vineyard block was hand picked and sorted twice prior to processing into small open-top fermentors. Rincon Vineyard saw some subtle (10%) whole cluster inclusion. Spanish Springs, Greengate, Marfarm, Cal Poly and Edna Ranch were 100% destemmed. The fruit was cold-soaked for 3 days, followed by a warm fermentation at 78-90F that lasted for 18-25 days with hand punchdowns. Lots were pressed directly to 265L and 300L French oak barrels, 24% new, for 10 months of elevage. Unfined and unfiltered.

#### TASTING NOTES

Bright and highly aromatic, showcasing floral accents that lift crunchy red fruit notes of cranberry, cherry, and ripe strawberry, along with blood orange and black tea. Savory hints of forest floor, new leather, and warm baking spices add depth. The palate is lively and energetic, with waves of juicy red fruits framed by roasted nuts, gentle French oak, and a touch of nutmeg. Balanced acidity keeps the finish long and focused, with layers of texture and nuance.

#### TECHNICAL DATA

**VINEYARDS:** Spanish Springs, Rincon, Edna Ranch, Marfarm, Greengate, Cal Poly

**CLONES:** 2A, 667, 115, 943

**ALCOHOL:** 14.0%

**PH:** 3.64

**TA:** 5.4g/L

**ELEVAGE:** 10 months in 24% new French oak barrels

**PRODUCTION:** 483 cases



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~ BOUNDARIES ARE FEW ON THE ROAD LESS TRAVELED ~