

ÆQUOREA

2023 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 is the last vineyard we pick each year and 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, 40% new, for 10 months of élevage without racking. Bottled unfiltered and unfiltered.

TASTING NOTES

Always tremendously aromatic, the wine opens with waves of ripe cherry, Santa Rosa plum, and goji berry, along with notes of purple flowers, sweet leather, and umami. Full on the attack, the palate flows into notes of plum and cherry skin, with a great mid palate framed by spicy oak undertones and plenty of freshness.

TECHNICAL DATA

CLONES: 667, 943, 2A

HARVEST DATE: 10/2/23 - 10/5/23

ALCOHOL: 14.0%

PH: 3.74

TA: 5.6g/L

ELEVAGE: 10 months in 40% new French oak barrels

PRODUCTION: 165 cases



~ BOUNDARIES ARE FEW ON THE ROAD LESS TRAVELED ~