

AKANA

2024 PINOT NOIR

SEAFARER

SAN LUIS OBISPO COAST

ABOUT AKANA

Winemaker, Aaron Jackson, grew up on the San Luis Obispo Coast, home to one of the most coastal AVAs in California. Akana is focused on expressing this region at its essence. Sourced from vineyards just miles from the Pacific, these sites experience constant wind, fog, and extended growing seasons that shape wines with structure, freshness, and precision. The name Akana, taken from Aaron's great grandmother's maiden name, reflects the personal connection behind this label and its long-term vision. These wines are driven by place above all else, with an emphasis on clarity, balance, and consistency from vintage to vintage.

ABOUT THE WINE

The 2024 Seafarer Pinot Noir is a blend of 8 vineyards across the SLO Coast, representing a wide range of soil types and coastal climates. Calcareous clay soils add darker fruit and structure, while lighter marine soils of shale, sandstone, and limestone bring energy, lift, and aromatic detail. Most lots were 100% destemmed, though select lots received small (10–15%) whole-cluster inclusion. The goal is a beautifully layered, balanced expression of truly coastal Pinot Noir, sourced from vineyards all located six miles or less from the Pacific Ocean. Fermented in small open-top fermentors with twice-daily punchdowns, totaling 3 weeks of skin contact.

TASTING NOTES

Rich and inviting on the nose, this vintage features a core of ripe strawberry and red cherry layered with autumn leaves and warm spice notes of clove, cardamom, and light roast coffee, with just a faint touch of darker fruit. On the palate, a vibrant, energetic core of fruit opens with waves of bright cherry and strawberry, framed by ample spice. Plump and round yet light on its feet thanks to coastal acidity, the wine finishes crunchy and fresh, with excellent lift and length, while subtly toasty notes of light-toast French oak, graphite, and youthful tannins sneak in on the finish.

TECHNICAL DATA

HARVEST DATES: 9/6-10/2/24

CLONES: 2A, 943, 115, 667

ALCOHOL: 13.4%

PH: 3.60

TA: 5.9g/L

ELEVAGE: 10 months in 25% new French oak barrels

PRODUCTION: 553 cases



~ BOUNDARIES ARE FEW ON THE ROAD LESS TRAVELED ~