



CALCAREOUS

— V I N E Y A R D —

2022 Calcareous York Mountain Pinot Noir



Located between the Santa Lucia Highlands to the North and the Santa Rita Hills to the South, York Mountain is an obvious but overlooked location for growing Pinot Noir. We luckily farm one of only a handful of Pinot Noir vineyards in the AVA and feel this wine is a true rare gem. Expressing elements of cool climates, this wine is a must experience for those that love Pinot.

Tasting Notes

Beautiful layered shades of red and purple and a nose full of classic pinot raspberry, cola and black tea present a fully extracted wine. Bursting with red fruit, earthy elements and spiced tannins, the palate is intricate without complication. The finish builds cleanly as the tannins soften and create a wine perfect for our wood fired pizzas either with wild black olives and sausage.

Vineyard & Vintage

Located at the peak of the Santa Lucia mountains and only 5 miles from the Pacific Ocean, our Carver Vineyard is ideal for growing Pinot Noir. The mature vines are dry farmed and produce small, tight clusters of perfect berries that make exceptional Pinot Noir. The 2022 Vintage was marked by some of the earliest picking dates in our history, with the Carver Pinot being picked August 18, 2 weeks earlier than ever. Early ripening fruit tends to emphasize bright red fruit and with thin skinned varieties like Pinot, fresh lighter tannins. This early date also lessened our use of whole cluster fermentation as the stem tannin can be a bit aggressive when young.

Winemaking Notes

The fruit was handpicked cluster sorted before destemming and transferred to 4 ton concrete open top fermenters without cracking the skins. As well, about 20% of the fruit was added to the tanks as whole cluster to add spice and earthy elements to the flavor profile. Only punch downs were used to slowly extract juice from the berries and the fermentation was drawn out for 12 days. The must was then gently pressed and all fractions combined for 48 hours of settling. The rough Pinot was then transferred to 25% new French Oak puncheons for aging. After 16 months, the barrels were racked out to form the final wine and was bottled with only a rough polish filtration.

Aging

16 Months in 25% New French Puncheons

Technical Details

Varietals: Pinot Noir

Vineyard Designation: Carver Vineyard

Harvest Date: August 17

Alcohol: 14.1%

pH Level: 3.25

Production: 380 Cases Produced