



Summerland®

Central Coast Collection

2020

PINOT NOIR

VINEYARD

The Summerland Pinot Noir is mainly sourced from vineyards in Santa Barbara County and Monterey County.

47% Santa Barbara County
48% Arroyo Seco
5% Monterey County

VINIFICATION

The Pinot Noir is picked at 24° Brix. Whole berries are cold soaked in open top fermenters for 48 hours before being inoculated with select strains of yeast. Pump overs are performed twice daily to promote the extraction of color, flavor and aromas. After fermenting until dry, the wine is sent 100% neutral French oak barrels for malolactic fermentation and aging for 10 months before fining and bottling.



TASTING NOTES

Deep ruby red, this wine opens with aromas of ripe berries, sweet plums and a hint of white pepper. Bold and complex flavors of dark cherry, vanilla, baking spices and strawberry-rhubarb pie lead into refined tannins.

VARIETAL:

95% Pinot Noir
5% Syrah

ÉLEVAGE:

Fermented in 100% stainless steel. Aged 10 months in 100% French oak; 100% neutral.

ALC: 13.8% by vol.

pH: 3.62

TA: 0.58 g/100mL

