



# Summerland

VINTNER'S SELECT

Pinot Noir



## VINEYARD

Grown in the southernmost region of the coastal traverse valleys, the Pinot Noir benefits from warm days and cool evening breezes from the Pacific Ocean. The hilly limestone soils provide excellent minerality, as does the alluvial riverbed below.

## VINIFICATION

The Pinot Noir was harvested in the early morning hours at 40F and 24° Brix. The fruit is gently destemmed and cold soaked for 48 hours prior to fermenting to pick up color and flavor. Once inoculated with select strains of cultivated yeast, the fermenting grapes were punched down twice daily in open top fermenters. Once fermentation is complete, the wine is racked off heavy lees into once used and neutral oak barrels and aged for 24 months before being selected racked, filtered, and bottled.

## TASTING NOTES

Dark ruby red in color with aromas of cherry, cola, and floral notes. The palate is full of ripe berries, vanilla, spice leading into a rich, smooth and slightly oaky finish.

VINTAGE:  
2018

APPELLATION:  
Santa Barbara County

VARIETAL:  
100% Pinot Noir

ALC: 13.8% by vol.  
pH: 3.53

