

SCAR OF THE SEA – SLO COAST PINOT NOIR

California



APPELLATION: SLO Coast AVA

BLEND: Pinot Noir

WINEMAKER: Mikey Giugni

VINEYARD: _____

Grapes come from the Bassi and Chene vineyards. San Luis Obispo (SLO) Coast became an AVA in March 2022, it covers a 97km strip of cool Pacific influenced coastal benchlands, hillsides, and valleys midway between San Francisco and Los Angeles. Soils are silica and quartz.

VITICULTURE: _____

Scar of the Sea work with vineyards that focus on farming, and are practicing organic as a minimum. The Chene Vineyard is certified-biodynamic and Bassi Vineyard is certified-organic.

WINEMAKING: _____

Each parcel was selected to be picked and fermented separately, destemmed at varying percentages depending on taste. Fermentations are in 1.5 ton open top containers with native yeasts. There are no additions during the winemaking. The wine is aged in neutral French oak barrels for 10 months before bottling unfiltered and unfiltered with tiny amounts of sulphur.

WEBSITE: <http://www.scaroftheseawines.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A bright and vivid Pinot that sings of raspberry, pomegranate and blood orange, it's full of energy. Chalky tannins and an earthy, slightly stony finish add delicious complexity.