

SLO COAST PINOT NOIR – SCAR OF THE SEA

California



APPELLATION: SLO Coast AVA

BLEND: Pinot Noir

WINEMAKER: Mikey Giugni

VINEYARD: _____

A true picture of the winery, this Pinot is a blend of sites across the San Luis Obispo (SLO) Coast AVA – Bassi & Casa Contenta vineyards in Avila Beach, Chene and Marfarm vineyards in Edna Valley, and a handful of fruit from the Mountain Meadow vineyard in the north of the appellation. San Luis Obispo (SLO) Coast became an AVA in March 2022, covering a 97km strip of cool Pacific influenced coastal benchlands, hillsides, and valleys midway between San Francisco and Los Angeles.

VITICULTURE: _____

Bassi, Casa Contenta, Chene and Mountain Meadow are all certified biodynamic vineyards, while Marfarm vineyard is farmed using organic practices.

WINEMAKING: _____

The wine is fermented in 1.5 ton boxes using native yeast and bacteria, and 10-20% of the fruit is whole bunch. Following fermentation, the wine is pressed in a small wooden basket press before ageing for 7 months in old French oak barrels. It is then racked to blend for bottling with no fining or filtration and minimal sulphur additions.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A richer, dark-fruited style of Pinot, full of deep plum and blackberry fruit. Structured yet elegant, bright yet earthy.