



WINDSTORM

2024 CENTRAL COAST
PINOT NOIR

BLEND: 95% Pinot Noir, 2% Malbec, 2% Petite Sirah, 1% Petit Verdot

AGING: 10 Months French Oak

ALCOHOL: 14.5% By Vol.

pH: 3.71 **ACIDITY:** 5.5 g/mL **RESIDUAL SUGAR:** 4 g/L

FOOD PAIRINGS: Herb-roasted chicken, grilled salmon, mushroom risotto

ACCOLADES:

90 POINTS
WINE ENTHUSIAST

VINIFICATION & MATURATION: Handpicked at optimal ripeness to ensure a balance of acidity and fruit flavors. After careful sorting, the grapes underwent a gentle destemming process and were then fermented in open-top fermenters to allow for maximum flavor and color extraction while maintaining the integrity of the delicate Pinot Noir skins. Fermentation was conducted using indigenous yeasts naturally present on the grape skins, promoting a fermentation process that reflects the true terroir of the vineyards. This method also aids in achieving a more complex and nuanced flavor profile. Post-fermentation, the wine was allowed to undergo malolactic fermentation to soften the acidity and enhance the silky texture characteristic of Pinot Noir.

WINE NOTES: a beautifully crafted wine that showcases the elegance and complexity characteristic of this cool-climate region. It displays a vibrant ruby color, inviting a deeper exploration of its aromatic complexity. On the nose, this Pinot Noir exudes enticing aromas of ripe red cherries and fresh strawberries, complemented by subtle floral hints of rose petals and a delicate layer of earthy undertones, adding depth and intrigue. The palate is elegantly structured, offering a silky texture and a harmonious blend of red fruit flavors, notably raspberry and cranberry, intertwined with nuances of spice and a gentle touch of oak.



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