

El Pino Club is for Pinot fanatics: people like us who love this fickle, funky grape that flouts expectations and always surprises. Our curated, exceptional Pinots hail from the coastal corners of the world where this grape thrives. As individual cast members they are an ode to the lands and hands that produce them, and as an ensemble, they celebrate the full range and charm of this legendary varietal.

SEA FLOORED

Sea Floored is an ode to the ancient sea floor in which our vineyards are planted and the cool Pacific breezes that help Pinot to thrive in the Sta. Rita Hills. You can taste those maritime roots in its concentrated fruit, balanced acidity and fascinating minerality.

VINTAGE

The 2021 vintage was a cooler growing season with one of the latest starts to harvest in over a decade. The quality of the fruit overall was good with acid levels remaining balanced due to the moderate weather, which is great for balanced wines. Towards the end of our harvest, we experienced the threat of the smoke taint from the Alisal fire but with tremendous team effort and coordination between the vineyard and winery teams we successfully picked all grapes to avoid smoke taint. Harvest took place on September 8th and October 23rd in our two estate vineyards.

VINEYARDS

Fruit was sourced exclusively from our two estate vineyards in the Sta. Rita Hills, each sited to benefit from the cooling influence of the Pacific Ocean. The Rancho Santa Rosa vineyard is planted on steep, south-facing slopes in limestone soils. Rancho Las Hermanas is the westernmost property in the AVA, with vines growing in over six different soil types, all of ancient marine origin.

TASTING NOTES

Take a deep breath and dive in. Sea Floored opens with aromas of dark, earthy pomegranate with nuances of raspberry jam and classic Sta. Rita Hills black pepper. The wine is a bold pinot noir with dominate flavors of dark cherry cola, black plum and boysenberry with a silky tannin finish from French oak barrels and accents of freshly ground black pepper.

WINE

Appellation: Sta. Rita Hills

Varietal Comoposition: 100% Pinot Noir Clones: 667, 777, Pommard and 459

Aged for 18 months in French oak barrels (60% new)

TA: 6.16 g/L | pH: 3.45 | Alcohol: 14.5%

