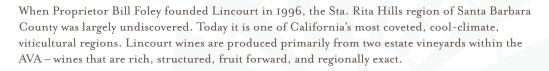


PINOT NOIR





VINTAGE

The prominent event of vintage 2022 was an unprecedented heat wave that occurred September I - 8, with temperatures reaching IO6 degrees. Industry wide, we have referred to this anomaly as the "heat dome." As harvest progressed, we experienced a bit of rain, lightning, and humidity pressure from Hurricane Kay mid-September. Mother Nature dealt us a surprising number of challenging weather circumstances, but overall 2022 delivered beautifully balanced, light-bodied wines.

VINEYARDS & WINEMAKING

The sustainably-farmed fruit for Lindsay's Pinot Noir comes from a beautiful south-facing hillside that climbs from 500 to I,000 feet above sea level. It is a rolling hillside site that offers 'limiting' soils, large diurnal temperature swings, and a long growing season. The 2022 features Pinot Noir clones II5 and II4. The fruit was harvested and sorted in the vineyard with the clusters, then carefully destemmed to keep the berries intact. The fruit was cold soaked for 4 days and then fermented in open top bins with regular punch downs to extract maximum color and flavor. After primary fermentation was complete, the wine was drained and the skins were gently pressed. The Pinot Noir was aged for I8 months in neutral French oak barrels.

TASTING NOTES

The 2022 Lindsay Pinot Noir offers a bouquet of fresh raspberries and cherry cola. This wine is fruit-forward with juicy berry medley flavors married with hints of earthy pomegranate, black cherry, and fresh black pepper with elegant tannins lingering on the finish. This wine pairs well with duck with a black cherry pan sauce or crispy pork belly.

APPELLATION Sta. Rita Hills | COMPOSITION 100% Pinot Noir

HARVEST DATES September 8 - October 23 | COOPERAGE 18 months in neutral French oak

ALCOHOL 13.8% | **TA** 5.89 g/L | **pH** 3.58

1,000 cases bottled April 15, 2024



