

EL PINO CLUB

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 2022

The winter of 2021-2022 had minimal rainfall, adding to drought conditions in the Sta. Rita Hills. A mild winter and spring led to an unprecedented 8-day heat wave in the first week of September, quickly accelerating ripening. As harvest began, Mother Nature had another surprise in store when a bout of tropical rain passed through from Hurricane Kay. When all was said and done, the 2022 vintage is one for the books but the resulting wines are soft and luxurious with beautiful aromatics.

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 an aromatic medley of blackberry, mulberry, and boysenberry. On the palate, the wine is rich and smooth with ribbons of red and black cherry marmalade, accented by notes of black pepper and black plum fruit. Moderate acidity and refined tannin finish with toasted French oak and Chambord.

WINE

Appellation: Sta. Rita Hills

Varietal Composition: 100% Pinot Noir

Aged for 18 months in French oak barrels (50% new)

TA: 6.05 g/L | pH: 3.49 | Alcohol: 14.3%

