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 2023

The 2023 vintage was an overall cooler growing season, with a wet winter and a heavy dusting of snow in late February. A cold spring coupled with a cooler than usual summer led to the latest harvest we have experienced in the past two decades. These growing conditions produced wines with a bright fruit profile, added complexity, and slightly lower alcohol levels. The youthful character of the 2023 vintage indicates that these wines have exceptional aging potential.

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 an exciting burst of juicy boysenberry and black cherry cola aromas. On the palate, ribbons of black pepper and pomegranate fruit are supported by elegant tannin, with notes of refined espresso and plum compote on the finish.

WINE

Appellation: Sta. Rita Hills

Varietal Comoposition: 100% Pinot Noir

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

TA: 6.00 g/L | pH: 3.48 | Alcohol: 14.5%