



EMBROIDERY

2024 MONTEREY COUNTY **PINOT NOIR**

Blend: 95% Pinot Noir, 5% Syrah

Alc: 14.5% by vol. | **Aging:** 12 months in French oak

pH: 3.54 | **Acidity:** 5.5 g/mL | **Residual Sugar:** 2.0 g/L

VINEYARDS

The grapes were selectively harvested at the peak of their aromatic maturity, ensuring a balance of ripe fruit flavors and maintained acidity, essential for the elegant structure of Pinot Noir. After careful destemming and sorting, the grapes underwent a cold soak to enhance color and flavor extraction before fermentation. This process took place in open-top fermenters, allowing for gentle punch-downs and pump-overs to manage tannin levels while maximizing flavor and aromatic development. Following fermentation, the wine was aged in French oak barrels to add subtle complexity and depth. The oak regimen was carefully chosen to ensure that the delicate fruit profile of the Pinot Noir was enhanced rather than overshadowed, with a mix of new and used barrels to provide structure and spice without dominating the wine's natural characteristics. This aging process, typically lasting around 10 to 12 months, allowed the wine to develop a refined tannin structure and integrate the oak nuances seamlessly. The result is a 2024 Monterey County Pinot Noir that beautifully represents the region's capability to produce nuanced and sophisticated wines, offering a balanced profile with potential for aging gracefully.

WINE

The 2024 Pinot Noir from Monterey County is 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 profile. 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. This integration results in a well-rounded mouthfeel with balanced acidity and soft tannins, leading to a smooth, lingering finish that leaves a refreshing impression of finesse and sophistication. This Monterey County Pinot Noir is an exquisite example of varietal and regional expression, perfect for pairing with a variety of dishes or enjoying on its own.

acclaimed

WINE COMPANY