



VARIETAL

100% Pinot Noir

APPELLATION

100% Los Olivos District

ANALYSIS

pH 3.5
TA 6.0 g/L
ABV 13.8%

UPC

8 10034 60074 5

SRP

\$23

subterra

2022

PINOT NOIR

LOS OLIVOS DISTRICT

TASTING NOTES

Bright, floral, and fresh, this Central Coast Pinot Noir entices the nose with sweet aromatics of red maraschino cherry and licorice underscored by freshly cracked pepper and savory vegetal notes. In the mouth, fruit-forward flavors are layered with a juicy, mouthwatering acidity, leading to a dry finish on the front of the palate.

WINEMAKER NOTES

The 2022 vintage proved to be challenging for winegrowers in the Los Olivos District, but produced excellent wines. While the growing season began with ideal conditions with bud break in early March, a lack of rainfall combined with a cool and windy spring pushed yields down in most areas. Record heat as well as a significant rainfall in September impacted canopies, resulting in later harvests at lower sugar levels than in previous years. Though yields were below normal, fruit quality remained high, especially in Pinot Noir.

FOOD PAIRINGS

With a light and fruit-forward tasting profile, this Pinot Noir pairs exceptionally well with barbecued pulled pork sandwiches with cranberry sauce, roasted chicken, a crispy pan seared salmon salad, or chocolate covered strawberries.



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