



#### VARIETAL

100% Pinot Noir

#### APPELLATION

100% Los Carneros, Napa

#### ANALYSIS

pH 3.55  
TA 5.53 g/L  
ABV 14.5%

#### UPC

8 10034 60077 6

#### SRP

\$17

# subterra

2023

PINOT NOIR

CALIFORNIA

#### TASTING NOTES

Medium ruby in color, this Pinot Noir opens with bright, fruit-driven aromas of ripe cherry, plum, and a touch of allspice. The palate is lifted and expressive, offering vivid red fruit alongside subtle vanilla bean and gentle earthy undertones. The finish is smooth and sustaining, with lingering fruit that carries gracefully across the palate.

#### WINEMAKER NOTES

The 2023 growing season in Napa's Los Carneros region was marked by cool coastal influences and long, even ripening—a classic year for Pinot Noir. Morning fog and steady afternoon breezes helped preserve acidity and enhance aroma development, while moderate temperatures allowed the fruit to achieve full maturity without excessive sugar. Precision harvesting and gentle fermentation were used to protect the grape's delicate aromatics and silky texture, resulting in a Pinot Noir that captures the purity and brightness of the Carneros AVA.

#### FOOD PAIRINGS

This elegant, fruit-forward Pinot Noir pairs beautifully with herb-roasted chicken, grilled pork tenderloin, wild mushroom pasta, or a simple charcuterie board with soft, creamy cheeses.



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