



VARIETAL

Pinot Noir

APPELLATION

California

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 California was defined by cool conditions, extended hang time, and long, even ripening—an exceptional combination for Pinot Noir. Steady coastal influences and moderate temperatures helped preserve natural acidity and enhance aromatic complexity, while allowing the fruit to achieve full maturity without excessive sugar accumulation. Precision harvesting and gentle fermentation techniques were used to protect the grape's delicate aromatics and silky texture, resulting in a Pinot Noir that captures the purity, balance, and vibrancy of California winemaking.

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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