



2024

PINOT NOIR
ARROYO SECO
DIJON CLONE



THE WINE: A soft and decadent 100% Pinot Noir with aromas and flavors of cherry, sage, ripe raspberries, and earthy notes. Richly textured and medium-bodied with balanced acidity, the wine exhibits as smooth, lingering finish.

HARVEST & THE VINEYARDS: Arroyo Seco ("Dry Creek"), a sub-appellation of the Monterey AVA, enjoys a cool climate, and an extended growing season, often two to four weeks longer than Napa Valley. This additional hang time allows for greater fruit ripening and brighter acidity. The Estate's vineyards, inland from Big Sur, have deep, gravelly soils, ideal for opulent Pinot Noir cultivation. This unique combination of soil and climate produces relatively small berries with intense, concentrated flavors.

FOOD RECOMMENDATIONS: This food-friendly wine pairs beautifully with roast chicken and root vegetables, mushroom risotto, and smoked salmon.

THE BLEND: 100% Pinot Noir

AGING: 10 months in French and American oak

TA/ph: 0.58 (g/100mL) / 3.68

ALCOHOL: 13.5%

AGING POTENTIAL: 5-7 years

Bottle Dimensions
Height: 11.95"
Width: 3.36"

Case Dimensions
38 lbs.
Height: 12.2"
Length: 14.25"
Width: 10.75"

Pallet Configurations:
54" x42"
56 cases per pallet
14 cases per layer
4 layers per pallet

