



MONTOYA

2021 PINOT NOIR

HARVEST

Our vineyards experienced a dry winter and spring, followed by a warm growing season. This enabled slow ripening across the year which produced intense aromatics and flavors.

VINEYARDS

The Monterey American Viticultural Area (AVA) has day-to-night swings of up to 50 degrees producing vibrant, lusciously flavored grapes. Most of the grapes for our Montoya Pinot Noir come from our Suter Vineyard. Using a blend of different clones, this vineyard produces grapes with crispness, fine structure, and ripe berry flavors

WINEMAKING

We harvest and destem in the vineyards during cool night hours to preserve the grapes' crispness and aromatics. After harvest, the grapes were cold soaked for 48 hours then were separated into a mix of long warm and cool fermentations to maximize different aspects of the grapes. The wine aged for 10 months in lightly seasoned French Oak barrels.

TECHNICAL SPECS

Grape Sourcing: 100% Monterey
Varietal Blend: 100% Pinot Noir
Alc. By Vol. 14.2%, TA 5.7%, pH 3.60



TASTE PROFILE: Aromas of **rich red berries**, **sweet cherries** on the palate and **soft velvet tannins** in the finish.

PAIRS WELL WITH: **Gruyere** cheese, ravioli with **browned butter and sage**, and **smoked turkey** breast.