

# Fogscape

2021 PINOT NOIR  
ARROYO SECO, MONTEREY

## VINTAGE

The 2021 harvest had mild spring and summer temperatures. This slow ripening of our Pinot Noir grapes helped retain delicate fruit characteristics and acidity.

## VINEYARDS

Suter: Santa Lucia Mtn. Shade, Alluvial Soils, Classic California

Wiley: Sunny sloped, Rocky alluvial soils, Intense Fruit

**Pinot Noir Clones:** Dijon 114, 115, 667, 777, Pommard 4

**Soils:** Shale loam, granite stones

## WINEMAKING

Grapes were harvested during cool nights and early mornings. 48 cold-soak prior to primary fermentation. Free-run juice separated by clonal and underwent cool fermentation to retain varietal fruit character. Wine aged in French oak (15% new/85% neutral) for 12 months to fully integrate oak in the mouthfeel while preserving fruit flavors. The best lots were selected to create the final blend.

Winemaker: José Ramirez

Alc. By Vol. 14.5%, TA 5.2%, pH 3.65, RS 2.6 g/L

## WINEMAKER'S NOTES

Opens with aromas of pomegranate and red berries, transitioning to flavors of red cherry and light spice with lush, silky tannins on the finish.



## ARROYO SECO

The Arroyo Seco American Viticultural Area (AVA) is one of the smaller California growing areas. It spans 18,000 acres with half planted to vines. A cool maritime climate, ample sunshine, shaded canyons and rocky soils produce wines with structure, balance and finesse.