

Fogscape

2024 PINOT NOIR
ARROYO SECO, MONTEREY

VINTAGE

The 2024 Pinot Noir harvest was an excellent calendar year, perhaps leaning towards a few days later than usual. The region's characteristically long, gentle growing season, influenced by cool winds and fog from Monterey Bay, led to excellent flavor development and promising complexity and acidity

VINEYARD

Suter (Blocks 7, 10, 11, 12): Santa Lucia Mtn. Shade, Alluvial Soils,
Elegant & aromatic

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

Soil: Shale loam

WINEMAKING

Grapes were harvested during cool nights and early mornings. Free-run juice separated by clonal and underwent 48 hours cold soak then long warm fermentation. Wine aged in French oak (20% new/80% 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. 14.2%, TA 6.5%, pH 3.65, RS 0.2 g/L

WINEMAKER'S NOTES

Our 2024 Pinot Noir opens with a rich spectrum of dark and red fruit flavors, showcasing layers of lush black cherry, tart pomegranate, and vibrant raspberry. The wine's density is beautifully balanced by its bright acidity, resulting in an elegant finish that lingers with earthy complexity and lighter notes of cocoa beans.



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.