



MONTOYA

2024 PINOT NOIR

HARVEST

The 2024 Pinot Noir harvest began in early September under ideal cool-climate conditions promoting slow, even ripening. Yields were slightly below average, but fruit quality was exceptional, showcasing concentrated flavors, vibrant aromatics, and balanced structure.

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 separated by clonal, cold soaked for 24 hours then warm fermented for approximately two weeks. The wine aged for 12 months in French oak barrels (30% new).

TECHNICAL SPECS

Grape Sourcing: 100% Monterey
Varietal Blend: 100% Pinot Noir
Alc. By Vol. 14.3%, TA 6.5%, pH 3.67



TASTE PROFILE: Aromas of **black cherry**, **plum and mocha** 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.