

2023 PINOT NOIR CLIMA FRÍO

SANTA BARBARA COUNTY

TASTING NOTE:

This 2023 Pinot Noir is the first of our new Clima Frío series, and we're elated by what a dramatic and aromatic debut this is. This bottling cobbles together fruit grown in the Santa Maria Valley and just outside the Sta. Rita Hills. The wine is packed with earthy nuance while sporting lots of juicy, spicy fruit. It pulls you in with its wild aroma, which has pretty notes of dried rose, spice box, orange peel, and black tea. Then you'll find it's a just a joy to drink—juicy with ripe berries and cherry, refreshingly mineral, and there's a fine spicy astringency that builds in the mid-palate onward. There's lots of substance here, but it's also a wine that's very easy to enjoy a second glass.

ABOUT CLIMA FRÍO:

Our Clima Frío wines replace what we used to call Santa Barbara County cuvees. While that appellation-level name fit our Burgundian inspirations at The Ojai Vineyard, the name didn't adequately capture what we're doing in the region. Santa Barbara County is a large appellation with intense East-West temperature gradients, even within the Sta. Rita Hills, where some Eastern pockets are better suited to Syrah and Grenache than they are for Chardonnay and Pinot Noir.

The Clima Frío (or cool-climate) wines express our commitment to the coolest, most Western viticultural pockets of our region. Places where each variety benefits from ocean influence that ensures slow, gradual ripening and retention of nuance and natural acidity.

This 2023 Clima Frío Pinot Noir comes from grapes grown at Presqu'ile (52%) in the Santa Maria Valley, along with fruit from Yellow Foxtrot (48%), a newer planting that's nestled in the hills very close to Lompoc (just Northwest of the Sta. Rita Hills).

BLEND 100% Pinot Noir

VINEYARDS Presqu'ile (52%), Yellow Foxtrot (44%)

AVA Santa Barbara County

ALCOHOL 13.5%

VINIFICATION native yeast fermentation with 11% whole clusters

BARREL AGING 9 months in French Oak, 6% new

TOTAL PRODUCTION 871 Cases

