



2018 LAGOM PINOT NOIR

Varietals: 100% Pinot Noir

Vineyards: (45% SOLOMON HILLS / 30% DUVARITA /
25% BIEN NACIDO)

Appellation: Santa Barbara County

Fermentation: Native Yeast, 24% Whole Cluster

Barrel: 19 months 300L French Oak 38% new

Alcohol %: 14.1

Production: 263 Cases

Winemaking

When we began making Pinot Noir for the Lagom lineup of wines we clearly understood the importance of sourcing fruit from truly exceptional vineyards. Familiar with the vineyards and their pedigrees, we were incredibly excited to see how each of the wines would express the sites unique characteristics when married to our winemaking style. While we absolutely loved the results, we were truly in awe of how well the resulting wines from these distinctly different sites complemented one another in a blend. So much so in fact, that we have opted to produce only one wine designed to honor the Lagom mindset of “just the right amount” by blending carefully selected amounts from each site to shift even more emphasis on capturing the remarkable varietal complexity of Pinot Noir. A near perfect growing season in 2018 delivered stunning wines. Each lot was fermented, basket pressed and aged separately. Prior to bottling, each barrel was evaluated and 8 of the 12 were selected for the blend. The resulting wine ended up at 76% de-stemmed and 24% whole cluster fermentation with 38% new French Oak aged for 19 months prior to bottling unfinned and unfiltered. The wine is then released after an additional 12 months in bottle. Expect this Pinot Noir to be wonderfully complex and elegant in its youth while continuing to develop more earth and herbal undertones over the next 7+ years.

Accolades

N/A

Release Date – Summer 2021

Drinking Window – Now – 2033