



## 2019 LAGOM PINOT NOIR

**Varietals:** 100% Pinot Noir

**Vineyards:** (38% SOLOMON HILLS / 38% BIEN NACIDO / 24% DUVARITA)

**Appellation:** Santa Barbara County

**Fermentation:** Native Yeast, 25% Whole Cluster

**Barrel:** 19 months 300L French Oak 50% new

**Alcohol %:** 14.1

**Production:** 252 Cases

### Winemaking

A little over 20 years ago, while spending a time in Burgundy, we were introduced to the term “typicity”. It’s the understanding that a wine should express characteristics that are typical of the varietal. This does not mean that all Pinot Noir for example should taste the same, but rather that the unique nature and complexities of the varietal and the subtle contributions of terroir should not be overshadowed by a forced winemaking style. This notion aligns perfectly with the “just the right amount” mantra of Lagom. A near perfect growing season in 2019 delivered stunning Pinot Noir that beautifully harnesses the subtleties of each of the vineyard sites while emphasizing the unmistakable essence of the grape varietal itself. Fermentations are completed utilizing exclusively native yeasts and gentle punch downs. Each lot is then basket pressed and aged separately in a combination of new and used French oak barrels on lees for 19 months. The barrels are then evaluated and the blend is made prior to bottling unfinned and unfiltered. The result is a remarkably silky wine that honors the elegant nature of the varietal with a host of red fruit, herbal undertones and layers of earth and salinity. Allowed to rest for an additional 12 months in bottle prior to release, expect this Pinot Noir to be wonderfully complex and elegant in its youth while continuing to develop gracefully over the next 7 – 10+ years.

### Accolades

N/A

**Release Date** – Summer 2022

**Drinking Window** – Now – 2034