



## 2020 PINOT NOIR

**Varietals:** 100% Pinot Noir

**Vineyards:** 50% Solomon Hills / 50% Bien

**Appellation:** Santa Maria Valley

**Fermentation:** Native Yeast, 0% Whole Cluster

**Barrel:** 19 months, 300L French Oak, 60% new

**Alcohol %:** 14.1

**Production:** 155 Cases

### Winemaking

For the 2020 vintage of Lagom Pinot Noir, we opted for a 50/50 blend of two of the Santa Maria Valley's most storied vineyards. Bien Nacido rests on hillsides on the eastern portion of the AVA in soils of gravely loam and chalk providing structure and precision marked by darker fruits, earthy undertones, and wild flowers. Solomon Hills sits on the westernmost edge of the AVA in sandy loam soils delivering wines of remarkable aromatic lift and a graceful expression of red fruits, dried herbs and sea breeze salinity. The two vineyards layer together beautifully with considerable depth and palate presence. For 2020 we opted not to include stems and de-stemmed 100% of the fruit. Following a brief cold soak, the native yeast conduct the primary fermentation. The cap is gently punched down during the fermentation with no added pump overs. After roughly 16 days on skins it is basket pressed and transferred to barrel for Malo-Lactic fermentation and aging. The wine remains on lees in 300L French Oak Barrels for 19 months prior to blending and bottling unfinned and unfiltered. 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** – Fall 2023

**Drinking Window** – Now – 2033