



2021 PINOT NOIR

Varietals: 100% Pinot Noir

Vineyards: 42% Solomon Hills / 58% Bien

Appellation: Santa Maria Valley

Fermentation: Native Yeast, 20% Whole Cluster

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

Alcohol %: 14.3

Production: 167 Cases

Winemaking

For the 2021 vintage of Lagom Pinot Noir, we have incorporated the unique influence of both Bien Nacido and Solomon Hills Vineyards. 2021 was a fantastic vintage and all the barrels made the cut. With Bien Nacido yielding a bit more fruit, it ended up comprising 58% of the blend. Bien Nacido rests on hillsides on the eastern portion of the AVA in soils of gravelly loam and chalk providing structure and precision marked by darker fruits, earthy undertones, and wildflowers. 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 2021 we opted to ferment about 20% of the fruit as whole clusters adding additional layers of spice and herbal notes. 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 – Spring 2024

Drinking Window – Now – 2034