



2022 PINOT NOIR

Varietals: 100% Pinot Noir

Vineyards: 50% Solomon Hills / 50% Bien Nacido

Appellation: Santa Maria Valley

Fermentation: Native Yeast, 25% Whole Cluster

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

Alcohol %: 14.3

Production: 127 Cases

Winemaking

While the 2022 vintage was defined in many ways by the early September heat wave here on the Central Coast, Pinot Noir is one of our earliest ripening varietals and enjoyed a relatively mild summer prior to harvesting just before the heat wave hit. Once again, the blend is comprised of two of the Santa Maria Valley's most storied vineyards in Solomon Hills and Bien Nacido. We opted to ferment approximately 25% of the fruit whole cluster. This adds layers of spice, dill and cedar notes to the beautiful core of bright red fruits and dusty dried strawberry. The wine has a fantastic texture with a silky mid palate presence, with a lingering saline component and supporting acidity long into the finish. Following a short cold soak, native yeast completed primary fermentation in small open top fermenters. With timely punch downs for cap management over roughly 14 days on skins and a gentle basket pressing, the wine was aged in 300L French Oak barrels for 19 months. Bottled unfiltered and unfiltered and aged for an additional 12 months, expect the 2022 Lagom Pinot Noir to show beautifully upon release while aging gracefully in the cellar over the 7-10 years.

Accolades

N/A

Release Date – Spring 2025

Drinking Window – Now – 2035