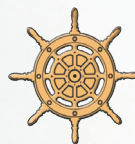


COASTAL ESTATES



PINOT NOIR California

WINEMAKER'S NOTES

Varietally expressive, elegantly crafted and simply delivered, our Pinot Noir surpasses expectations on all levels. The lovely, garnet-hued color gives way to effusive red fruit aromas. The palate is soft and inviting, layering strawberries, red cherries and ripe plums with warm spices from French oak. A hint of Syrah, with its serious rich fruits and earthy tones, lends depth and complexity. This is a wine to be sipped and savored.

VINEYARD SOURCING

We source the fruit for our Coastal Estates Pinot Noir from select vineyards throughout California, creating a wine with depth and complexity. Our Coastal Estates wines are dedicated to our deep-rooted love of the coast we call home. It's the sunny afternoons followed by cool ocean breezes and fog rolling in from the Pacific ocean that make our California vineyards so special – and that we hope to harness in each bottle!

WINEMAKING

At harvest, we carefully select our grapes, choosing fruit with expressive varietal character. At the winery, we de-stem the grapes and gently place them into stainless-steel tanks for fermentation. This allows us to control temperatures and retain the bright fruit character of the varietal. Following fermentation, we age the wine for six months on French oak to integrate flavors and weave in fragrant notes of vanilla and spice.

KEY SELLING POINTS:

- A classic Pinot Noir that over-delivers with bright, red fruit flavors and subtle toasty notes.
- California's Central Coast is home to some of the finest Pinot Noir regions in the state.
- We age on 100% French oak to encourage flavor integration and allow the varietal character to shine.