

2023



# FOLK MACHINE



The 2023 Central Coast Pinot Noir is largely a blend of two vineyards in Arroyo Seco, Mission Ranch and Cedar Lane with a small amount of Vecino from Potter Valley also added. . As always, our clonal selections are primarily Pommard and 2A (Wädenswil), but with a little Dijon mix for forward fruit and riper flavors. The various blocks were harvested in the 21 - 22.5 brix range during September.



Each lot was fully destemmed, but not crushed leaving whole berries in the fermentation. The primary fermentation was un-inoculated and the Malolactic fermentation was spontaneous.

We employed pulse-air pump overs 1x per day to keep our extraction even, but minimal. We did not rack, keeping the wine on the lees with occasional batonage to round out the mouthfeel until bottling. The wine was aged in 2-6 year old French oak barrels.








Elegant and lean per normal, but unmistakably, a California Pinot Noir with ethereal fruit and spice. I say the same thing every year, but always a go-to choice to serve with almost any food, fun to drink, and not budget busting. The 2023 is a return to the lighter side of Pinot that we always try to represent.

## FOLK MACHINE



**PINOT NOIR**  
Central Coast

## DEETS

-  pH - 3.62
-  TA -5.7 g/L
-  EtOH - 12.5% by vol.
-  RS - DRY
-  4700 cases Produced

