

2024



FOLK MACHINE



The 2024 Central Coast Pinot Noir is a blend of two vineyards in Arroyo Seco, Mission Ranch and Cedar Lane. As always, our clonal selections are primarily Pommard and 2A (Wädenswil), but with a little Dijon 115 and 777 for forward fruit and riper flavors. The various blocks were harvested in the 21.5 - 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. It has become our routine to employ pulse-air pump-overs during the steepest curve of






the fermentation. 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 for 13 months.



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 2024 is lighter and more minerally than the California convention though not as earthy as European versions.



DEETS

-  pH - 3.64
-  TA -6.1 g/L
-  EtOH - 12.6% by vol.
-  RS - DRY
-  3800 cases Produced

