

### 2021 EX Pinot Noir

# **Philosophy**

Our wines are a record of the topography, geology and climate of a finite, naturally defined piece of land over the span of a growing season. They chronicle the elaborate dance between terroir, grape, people and time. While all of our wines possess strong varietal characteristics, their real strength is their ability to deliver the unique aromatics, flavors and textures of a specific site.

## Vineyard

Our Estate San Saba Vineyard is set in a sheltered nook just below the Santa Lucia Highlands AVA. The estate consists of 72 acres of which 67.75 are planted to Chardonnay, Pinot Noir, Sauvignon Blanc, Syrah and Falanghina. This is a cool site with little rainfall and one of the longest growing seasons in the world. Our soils, Arroyo Gravelly Loam and Hanford Gravely Sandy Loam, provide a low-vigor, well-draining, disease- and pest-free medium for our vines. They also impart a subtle mineral quality to our wines.

To preserve our local ecosystem, we have worked with viticultural consultant Steve McIntyre to develop a certified sustainable farming program tailored to our estate. In addition to protecting the local environment, we believe it allows us to produce wines that are more authentic and specific to our terroir.

### **Production Notes**

The 2021 vintage in Monterey began with colder than usual winter temps so budbreak happened later than early-mid February, which is the norm. However, summer temperatures were cooler than the usual so vines had a chance to ripen slowly and completely. All in all, it was one of the best growing seasons in several years and resulted in high quality fruit and slightly better than usual yields. The goal for this wine is to showcase the pure personality of our pinot noir fruit with minimal new oak and winemaking. Wrath's 2021 EX Pinot Noir offers a true barometer of the quality and soul of our estate fruit. It is hard to believe that a wine that sees so little new oak can be so rich and expansive. Grapes are handpicked and hand sorted. They are fermented in open top stainless steel tanks and once dry, racked into neutral and new (20%) oak barrels for 3 to 4 months of resting and breathing before being blended back into the tank. This rounds out the texture and flavors to result in a more complete wine.

### **Technical Data**

Composition 100% Pinot Noir Vineyard San Saba Vineyard

AVA Monterey Clones 100% 828

Oak 100% French, 20% new

Alcohol 14.1 Cases produced 415 cases SRP \$29