

Wrath

2022 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 Gravelly 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 2022 vintage in Monterey was a challenging year because of temperature fluctuations. The general growing year was excellent and the heat around Labor Day was predicted so we had ripe fruit and plenty of time to harvest before the heat affected the vines. All in all, it was a very good growing season and resulted in high quality fruit because of lower than usual yields. The goal for this wine is to showcase the pure personality of our pinot noir fruit with minimal new oak, a broad selection of clones and straightforward winemaking. Wrath's 2022 EX Pinot Noir offers a true barometer of the quality and soul of our estate fruit. Grapes are handpicked and hand sorted. They are fermented in open-top stainless steel tanks and once dry, racked into neutral and new (25%) 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	58% 828; 18%-113; 12%-Swan; 6% each 115 and 667
Oak	100% French, 25% new
Alcohol	14.2
Cases produced	388 cases
SRP	\$29