



LA ENCANTADA PINOT NOIR

La Encantada lies on the Western side of the Sta. Rita Hills AVA, seven miles from the Pacific Ocean, situating it firmly as a very cool-climate vineyard with sandy soils and significant maritime influence. Native yeast fermentation, whole cluster inclusion, and unfiltered bottling capture and highlight all the terroir aspects that we adore about this organically-farmed site.



2021 LA ENCANTADA PINOT NOIR

grown at: la encantada *ava:* sta. rita hills *clones:* 667, 115, 4
soils: sandy and clay loam *harvested:* september 2021 *brix at harvest:*
23.4°B *vinification:* fermented on skins with 30% whole cluster
élevage: 46% percent new french oak for 17 months *bottled:* march 2023
cases produced: 230 *ageability:* 7 years *release date:* jan. 2024
retail price: \$55

The cool-climate La Encantada Vineyard provides us with Pinot Noir fruit of great complexity. Wild strawberry, tilled soil, and graphite meld with underripe raspberry and black plum notes. A subtle hint of crushed black peppercorns enhances the palate, which is brightened by lovely, lifted black cherry tones. Fine-grain tannins ensure a graceful aging process, revealing more complexity over time.