



ESTATE GROWN • PINOT NOIR • MONTEREY

District 7 is all that Monterey as a winegrowing region has to offer. The number refers to our official regional designation within the state of California, but District 7 is much more than just a prime number. Most experts recognize Monterey County as one of the most beautiful and diverse winegrowing regions in the world with complex soils and coastal weather patterns. Our winemaking team reaps the benefits of the exceptional fruit we produce, creating wines that are fruit forward, true to varietal character and a delicious reflection of Monterey.



SUSTAINABILITY

Our family has farmed wine grapes in Monterey County, California since 1972 and we are committed to cultivating a sustainable future from grapes to glass. Our vineyards and state-of-the-art winery are certified sustainable following all the best practices outlined by the California Sustainable Winegrowing Alliance. In addition to these earth-friendly practices, our winery and entire bottling operation are 100% powered by renewable wind energy generated by an on-site 400-foot wind turbine. At our core, we strive to grow and produce delicious wines in a way that is good for the environment and good for our community.

VINEYARDS

Of all the grape varieties, Pinot Noir is perhaps the most sensitive to its terroir. It responds to every fold in the earth and every suggestion in the weather. We harvest our Pinot Noir from sites located on the northern benches of Monterey's Salinas Valley. Here the cool, windy, foggy conditions produce wines of great character, texture and structure.

WINEMAKING

Each of our estate vineyards is harvested block by block based on flavor and ripeness rather than statistical analysis. Upon arrival at the winery, the grapes were destemmed, crushed and fermented in open-top fermenters. Regular punch downs of the cap over the 2-3 weeks of fermentation and maceration ensured full extraction of the color and flavors. The wine was aged with a combination of new and seasoned oak to retain the fruit and enhance complexity.

TASTING NOTES

Our Pinot Noir delivers the subtle elegance that can only come from sustainably farmed, cool-climate vineyards. Key aromatics include black cherries, currants and raspberries with notes of violets, vanilla and toasty oak. The palate is rich, smooth and silky with a lingering sweet oak finish. This Pinot Noir is the perfect wine to serve with salmon, pork, lamb or soft cheeses.

WINE FACTS

APPELLATION: Monterey
AGING: 35% new French oak,
14 months,
ALCOHOL: 13.5% PH: 3.83 TA: 5.5 g/L

VEGAN-FRIENDLY