

MUNDAKA

Pinot Noir



KNOWN AS ONE OF THE BEST LEFT BREAKS IN THE WORLD, THE MUNDACA WAVE IN NORTHERN SPAIN IS LEGENDARY FOR AMAZING LONG RIDES. OUR WINES CAPTURE THE RUSH OF THIS EPIC BREAK.

VINEYARDS

THE GRAPES FOR OUR PINOT NOIR ARE GROWN ON CALIFORNIA'S CENTRAL COAST, WHERE THE COOL, FOGGY AND WINDY CONDITIONS ALLOWS THE FRUIT TO SHINE. THIS ALLOWS THE INTRICATE FRUIT FLAVORS TO DEVELOP WHILE PRESERVING CRUCIAL ACIDITY.

WINEMAKING

AFTER HARVEST, THE GRAPES ARE DESTEMMED AND COLD SOAKED AT 50°F FOR THREE DAYS TO HELP STABILIZE COLOR AND ENHANCE FLAVOR. THE JUICE IS THEN FERMENTED IN OPEN-TOP FERMENTERS, PUNCHED DOWN THREE TIMES A DAY AT THE HEIGHT OF FERMENTATION AND HELD ON THE SKINS FOR TWO WEEKS BEFORE PRESSING.

TASTING NOTES

WITH SUBTLE NOTES OF VANILLA AND MOCHA, MUNDACA PINOT NOIR IS MEDIUM BODIED WITH AROMAS OF CHERRY, RASPBERRY AND PLUMS. WITH SOFT TANNINS, THE BRIGHT FRUIT FLAVORS SURF ACROSS THE PALATE IN THE LINGERING FINISH.

APPELLATION: CENTRAL COAST

AGING: FRENCH OAK AND
STAINLESS STEEL

ALCOHOL: 13.5%

SUSTAINABLY FARMED ESTATE VINEYARDS