SEA PHANTOM

Pinot Noir

⊷ MONTEREY ⊶
RIVERVIEW VINEYARD

We draw inspiration from the spirit of the sea and the profound influence that the cold, deeply plummeting Monterey Bay has on our estate vineyards.

VINEYARD

Sea Phantom was created to express the unique terroir of a single vineyard site. We select the top vineyard blocks from each vintage to craft a vineyard-designated Pinot Noir that is authentic in style and exemplifies this complex, ethereal varietal. Named for its placement high atop a bench overlooking the Salinas River, Riverview Vineyard is located on the eastern side of the Salinas Valley two miles southeast of Soledad and adjacent to the Pinnacles—a premier winegrowing site. The micro-climate is noted for its moderate conditions and cold afternoon winds, ideal for cool-climate varietals such as Pinot Noir. Evening coastal fogs in the spring and summer often linger until mid-morning the following day. This natural cooling effect slows photosynthesis and causes a unique lengthening of the growing season.

WINERY

The grapes were picked by hand at optimum ripeness in the early morning hours before arriving at the winery. The juice was fermented in small lots in open-top fermenters using a punch-down regimen of three times per day to gently extract color and tannins. After fermentation, the must was gently pressed into a stainless-steel tank for settling, then racked to French oak (30% new) for 12 months before bottling.

TASTING NOTES

Aromas of raspberries, cherries and currants leap from the glass, with subtle vanilla and toasty oak notes. The palate is medium-bodied and smooth with soft tannins, while black fruit notes with a lingering sweet oak finish capture the ethereal beauty of this Pinot Noir. Pairs well with herb-roasted pork tenderloin or oven-baked salmon filets.

VINEYARD: Riverview Vineyard
SOIL: Chualar loam, Danville sandy clay loam
ALCOHOL: 13.4%
PH: 3.73
TA: 0.45 g/100mls
BOTTLING DATE: December 20, 2021
PRODUCTION: 3,266 cases