



## 2020 CALIFORNIA PINOT NOIR

### • GRAPE SOURCING •

Our Pinot Noir is sourced from several cool climate regions and includes Monterey and Santa Barbara County. This range of vineyards allows us to create a wine that is crisp and complex yet approachable on the palate.

**Grape Source 100% California**

### • VINTAGE •

The 2020 vintage ended up being traumatic. The growing season brought about heat spikes with early budbreak free from frost. Grapes for the Compass Pinot Noir were fortunate to experience cool mornings followed by warm dry days. Heatwaves and lightning spikes contributed to historic fires in August and September causing devastation in the North Coast and Santa Cruz mountains. Fortunately, the wine made for the Compass Pinot Noir escaped the effects of smoke taint geographically. Although yields were lower, the resulting wine is concentrated and flavorful.

**Technical Information: TA: 5.4 g/L, PH: 3.52, ABV: 13.4%**

### • WINEMAKING •

We carefully picked our Pinot Noir during the cool night and morning hours. Once at the winery, the grapes were de-stemmed, gently pressed and cold soaked for several days prior to fermentation. We used stainless steel open-top fermenters, which provide more intense color and softened tannins, as well protect Pinot Noir's delicate fruit nuances. After fermentation the wine is aged for six months in French and American oak.

**Varietal Blend: 80% Pinot Noir, 20% Syrah**

### • SOMMELIER NOTES •

Fragrant cranberry and red raspberry aromas carry through to the palate, framed on the palate by notes of green tea, cedar and spice, with a crisp yet silky finish. The wine pairs well with grilled salmon or tuna, roast chicken and pork tenderloin.