



VARIETAL

100% Pinot Noir

APPELLATION

100% Los Olivos District

ANALYSIS

pH 3.5
TA 6.0 g/L
ABV 13.8%

UPC

8 10034 60074 5

SRP

\$23

subterra

2022

PINOT NOIR
LOS OLIVOS DISTRICT

91

POINTS

Bright and shiny, with a chalky mouthfeel. Notes of red tea, oregano, mulberry, and tilled soil are fresh on the palate. Acidity is electric, enlivening a refreshing tone from start to finish.

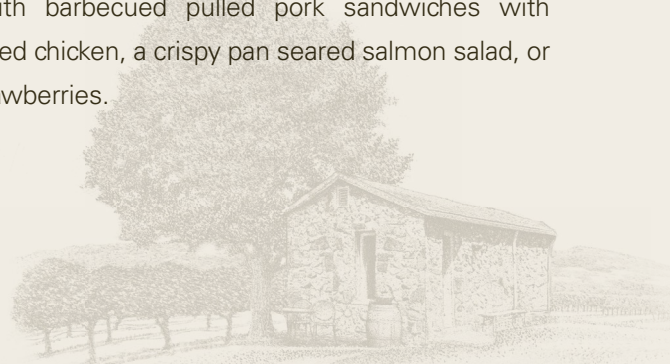
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WINEMAKER NOTES

The 2022 vintage proved to be challenging for winegrowers in the Los Olivos District, but produced excellent wines. While the growing season began with ideal conditions with bud break in early March, a lack of rainfall combined with a cool and windy spring pushed yields down in most areas. Record heat as well as a significant rainfall in September impacted canopies, resulting in later harvests at lower sugar levels than in previous years. Though yields were below normal, fruit quality remained high, especially in Pinot Noir.

FOOD PAIRINGS

With a light and fruit-forward tasting profile, this Pinot Noir pairs exceptionally well with barbecued pulled pork sandwiches with cranberry sauce, roasted chicken, a crispy pan seared salmon salad, or chocolate covered strawberries.



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