



#### VARIETAL

100% Pinot Noir

#### APPELLATION

100% Los Carneros

#### ANALYSIS

pH 3.55  
TA 5.53 g/L  
ABV 14.5%

#### UPC

8 10034 60077 6

#### SRP

\$17

# subterra

2023  
PINOT NOIR  
CALIFORNIA

# 91

POINTS

Rose petals and tart red cherries are salted with toffee and allspice.

Graceful and light-hearted with a touch of tilled soil on the finish.

TASTING PANEL MAGAZINE | MAY 2026

#### WINEMAKER NOTES

The 2023 growing season in the Los Carneros region was marked by cool coastal influences and long, even ripening—a classic year for Pinot Noir. Morning fog and steady afternoon breezes helped preserve acidity and enhance aroma development, while moderate temperatures allowed the fruit to achieve full phenolic maturity without excessive sugar. Precision harvesting and gentle fermentation were used to protect the grape's delicate aromatics and silky texture, resulting in a Pinot Noir that captures the purity and brightness of the Carneros AVA.

#### FOOD PAIRINGS

This elegant, fruit-forward Pinot Noir pairs beautifully with herb-roasted chicken, grilled pork tenderloin, wild mushroom pasta, or a simple charcuterie board with soft, creamy cheeses.



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