



VARIETAL

Pinot Noir

APPELLATION

California

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.

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WINEMAKER NOTES

The 2023 growing season in California was defined by cool conditions, extended hang time, and long, even ripening. Steady coastal influences and moderate temperatures helped preserve natural acidity and enhance aromatic complexity, while allowing the fruit to achieve full maturity without excessive sugar accumulation. Precision harvesting and gentle fermentation techniques were used to protect the grape's delicate aromatics and silky texture, resulting in a Pinot Noir that captures the purity, balance, and vibrancy of California winemaking.

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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