



#### VARIETAL

Pinot Noir

#### APPELLATION

California

#### ANALYSIS

pH 3.56  
TA 6.1 g/L  
ABV 13.5%

#### UPC

8 10034 60077 6

#### SRP

\$17

# subterra

2024

PINOT NOIR

CALIFORNIA

#### TASTING NOTES

This Pinot Noir opens with vibrant aromas of forest floor, lavender, crushed red cherries, plum, and rose petal. Light to medium-bodied, the palate is lively offering layers of pomegranate, cranberry, warmed thyme, and fresh cherry framed by powdery tannins. A true reflection of its cooler-climate vineyard site, the wine carries a refined sense of place through its bright acidity, earthy nuance, and graceful finish.

#### WINEMAKER NOTES

The 2024 growing season in California was shaped by steady, balanced conditions that supported gradual ripening and strong flavor development in Pinot Noir. Moderate temperatures and consistent coastal influence helped preserve natural acidity. Thoughtful harvest timing allowed fruit to reach optimal maturity with natural freshness and moderate sugar levels. Gentle fermentation practices were employed to protect the wine's delicate aromatics and supple texture, resulting in a Pinot Noir that reflects balance, and California's coastal terroirs.

#### FOOD PAIRINGS

This vibrant Pinot Noir pairs beautifully with herb-roasted chicken, grilled salmon, wild mushroom pasta, or a simple charcuterie board with soft, creamy cheeses.



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