



## 2022 | LAETITIA

# SAN LUIS OBISPO COAST ESTATE PINOT NOIR

### GROWING SEASON

Vintage 2022 proved to be a winemaking challenge. The early growing season was on the cool-side which put us about one week behind the normal pattern. That cool pattern quickly ended September 1st with a two week heat wave, putting average temperatures approximately 15 degrees above normal. Fortunately, most blocks were spared any major damage. Harvest was excellerated, ending about 10 days earlier than normal.

### VINIFICATION

Cold soaked at 50 degrees for 3 days (accentuating the delicate red fruit flavors), the must was inoculated using RC212 yeast. Primary fermentation took place over 6-7 days. The must was gently pumped over 3 times per day allowing for gentle extraction of the skins.

### BARRELING

Aged 11 months in 100% French oak. 30% new French Francois Freres and Ermitage barrels.

### FLAVORS & AROMAS

Full-bodied with supple spiced cherry aromas coupled with baking spice and subtle citrus notes. Jammy fruit fills the pallet with smooth tannins and refreshing acidity rounding out the experience.

### TECHNICAL DETAILS

APPELLATION	San Luis Obispo Coast
VINEYARD	Laetitia Estate Vineyard
PRODUCTION	10,000 cases

ALCOHOL	13.5%
pH	3.72
TA	6.6

