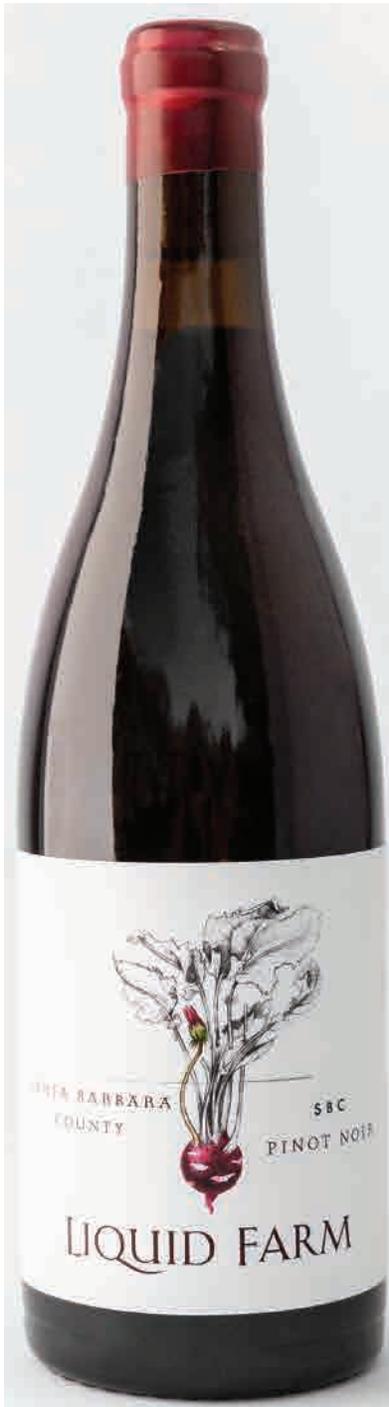


LIQUID FARM



2022 SBC PINOT NOIR

Sta. Rita Hills AVA
31% Spear, 27% Kessler-Haak,
18% Radian, 15% Fiddlestix,
9% La Rinconada

AGING - Barrel aged for 10 months with
10% new French oak.

PRODUCTION - Fermented in open-top stainless
steel with 10% stem-inclusion. Punched down twice
per day during fermentation. Native primary
and secondary fermentations

- TASTING NOTES -

Fresh raspberry, cinnamon, clove, bing cherry
on the nose. Savory acid and fresh red fruits
on the palate. Very graceful and elegant but
not lacking in complexity or concentration.

- FOOD PAIRINGS -

Grilled pork chops, chicken satay,
Korean BBQ pork belly, tri-tip.

Once again, this vintage contains fruit entirely
sourced from the Sta. Rita Hills. For 2018, less
stems were used making for a fruitier and more
lush wine than the previous 2 vintages.

13.0% Alcohol
750 cases produced