

LIQUID FARM



2024 SBC PINOT NOIR

Sta. Rita Hills AVA
32% Fiddlestix, 28% Spear, 23% Pali
14% La Rinconada, 3% Radian

After a few trial years, we dialed in our Pinot Noir program and hit the ground running in 2016.

For this Pinot Noir, we strive to showcase the quality of fruit from Sta. Rita Hills and the region's inherent terroir. Lower Brix at harvest, minimal new oak, and selective usage of whole clusters retain the fruit and allows for subtle, sophisticated flavors to come into focus.

PRODUCTION

Native yeast fermented. Punchdowns twice per day during fermentation. Barrel aged with 5% new French Oak barrels and 95% neutral oak barrels for 10 months. 10% whole clusters.

TASTING NOTES

Candied violets, raspberry preserves, clove, red plum, sandalwood, cherry, saffron.

FOOD PAIRINGS

Korean BBQ Pork Belly
Duck Breast
Venison
Game birds
Tri-tip

13.0% Alcohol
900 cases made