

TOOTH & NAIL

2021 AMOR FATI PINOT NOIR

TASTING NOTES

This 2021 Amor Fati Pinot Noir is a special selection from the Santa Lucia Highlands, one of California's essential terroirs for Pinot Noir. An exotic high-toned nose is flush with mulberry, forest floor, anise, cedar box and sandalwood. The earthen sophistication continues on the palate with sleek red and black fruit flavors that reveal bright strawberry topnotes. Suggestions of eucalyptus and holiday spices bring lingering complexity to a silky, voluminous finish. A bravura rendition of Santa Lucia Highlands Pinot Noir.

VINEYARD

The 2021 vintage comes from a small vineyard at the southern end of the Santa Lucia Highlands AVA near the Arroyo Seco riverbed, where the Pinot Noir sits atop an east-facing hillside composed of shallow clay-silt soils. This is a classic orientation and soil profile for the AVA, which is cradled into ancient alluvial fans that are shielded from the late afternoon sun by the towering Santa Lucia Mountains. The southerly portion of the AVA is accentuated by warmer conditions while still benefiting from reliable Monterey Bay breezes, resulting in fruit that combines cool-climate finesse and vibrancy with richer fruit tones.

WINEMAKING

The fruit was harvested on October 6, 2021 after a steady and well-paced growing season. Upon arrival at the winery in the cool morning hours, the clusters were destemmed and the fruit was fermented in stainless steel tanks. After fermentation and light pressing, the wine was settled and racked to 228-liter French oak barriques, inclusive of 25 percent new oak. After 15 months of undisturbed barrel maturation, the final blend was assembled and racked to stainless steel for an additional four weeks of integration, after which it was bottled unfinned and unfiltered.



Appellation: Santa Lucia Highlands

Harvest Dates: October 6, 2021

Aging: 15 Months in French Oak Barriques and 1 Month in Stainless Steel Tank

Alcohol: 14.8%

pH: 3.66

TA: 55 g/100 ml

Production: 460 cases

