

2024 Magnolia Pinot Noir, Santa Lucia Highlands

Winemaker's Tasting Notes The 2024 Magn

The 2024 Magnolia Pinot Noir is a vibrant expression of the Santa Lucia Highlands. Aromas of ripe red fruit lead the way, with notes of cherry and strawberry lifting from the glass. On the palate, the wine is fresh and lively, supported by bright, persistent acidity that keeps it crisp and balanced, making it an excellent companion for a wide range of food pairings.

VINEYARD & HARVEST INFORMATION

Vineyard Several, 100% SLH

Vineyard Elevation 300 to 400 feet

Exposure East to Southeast

Soil Well-drained sandy loam/decomposed granite

Block/Clone Dijon and Pommard

Harvested September 10, 2024

WINEMAKING INFORMATION

Blend 100% Pinot Noir

Fermentation 4 day cold soak, 6 day fermentation on skin

Alcohol by Volume 14.4%

pH 3.51

TA 6 g/L

Cooperage 30% new French oak

Elevage 10 months

Release Date Fall, 2025

