

Sinor-LaVallee Estate Pinot Noir San Luis Obispo

Sinor-LaVallee

United States - California - San Luis Obispo County

Sinor-LaVallee Pinot Noir reflects a maniacal attentiveness only possible through sole proprietorship from viticulture through winemaking. The aim was to create a singular Pinot Noir that expresses the totality of Bassi Ranch's ultra-coastal terroir.

The wine presents jammy red fruit aromas with earth-driven notes of black tea and smoke. The varietal character is deep and pure, while the vineyard's terroir is undeniable with savory notes of stem and sage. Supple plum and black cherry flavors engage the palate with a trailing suggestion of mixed berry pie. The structure is elegant and unquestionable, carried by mouthwatering acidity and concluding with a rounded, cedary finish.

Specifications	
Appellation	San Luis Obispo County
Varietals	100% Pinot Noir
Agricultural Practices	Organic
Vinification	The fruit was night harvested by hand with six separate picks over the span of 13 days. Each pick was divided into equal fermentation lots—one dedicated to native yeasts, the other inoculated with Assmanhausen yeast. Bassi Ranch's native yeasts are prized for bringing a savory, earthy aspect to the wine; Assmanhausen is notable for fostering varietal trueness, with a fine balance of texture and fruit flavors. The individual lots were cold soaked for up to five days prior to the initiation of fermentation, then punched down by hand twice daily through dryness. Gentle pressing and settling for no more than 24 hours, then racking to French oak barrels (15% new oak) for 11 months.
Production	480 (9-liter cases)

