

20
23

HERON Pinot Noir



Pack Size: 12/750ml
UPC: 721170011008

OVERVIEW

Heron relentlessly focuses on the very best California appellations to create balanced, fresh classics that redefine approachability - embodying the determination of Laely Heron, founder of one of industry's first female-owned and-produced brands and the iconic bird it represents.

VINTAGE

WEATHER:

North Santa Barbara: A very cool vintage with most of the fruit being harvested in the 2nd and 3rd weeks of October, allowing for a long hang time, with the fruit developing ripe dark flavors.

GRAPES: 25+ Average Brix (North Santa Barbara)

SITE

SOILS: Most of vineyards farmed on the alluvial soils (sandy loam) along the Santa Maria river. (North Santa Barbara)

100% Pinot Noir

**North Santa Barbara,
Potter Valley (Mendocino)**

14.1% Alc. by Vol.

Press scores coming soon



TASTING NOTES

Ripe Dark black cherry, maraschino cherry / fruit cake aromas. Supporting vanilla / brown sugar aromas from the oak lead onto the palate which is medium plus in texture with a soft round mouth.

PAIRING SUGGESTIONS

This elegant & silky Pinot makes a versatile pairing with a wide range of foods. Try paired with poultry dishes such as chicken or turkey, mushroom based dishes or lighter meats like pork tenderloin.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Cold soaked for roughly 24 hours before being yeasted with Prs De Mouse yeast, known for good extractions of color and flavor. During fermentation, the wine was pumped over 3-4 times per day, depending on extraction rates etc. Fermentation took 7-10 days before being pressed off and inoculated with Malo Lactic Bacteria.

AGING: The wine was then aged on primarily Med + French oak for 3-4 months

PH: 3.66 | **TA:** .529g/100ml

BOTTLING DATE: November 5, 2024