

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 the iconic bird it represents and of Laely Heron, founder of one of the industry's first female-owned and-produced brands.

SITE

The main component of the blend comes from North Santa Barbara County, a renowned place for Pinot Noir with red fruit notes and elegant texture. Blended with Potter Valley in Mendocino, this fruit lends darker fruit to the wine with more structure and color.

NORTH SANTA BARBARA: Aromatics. Cranberry/strawberry red fruit. Pretty and elegant.

MENDOCINO (POTTER VALLEY): Darker fruit, adds more structure and color to the wine.

SOILS

NORTH SANTA BARBARA: A combination of rocky soils that provide excellent drainage with alluvial soils that give fertile space for vines to grow.

MENDOCINO (POTTER VALLEY): Bedrock covered by an alluvial layer of sand, clay, and silt.

VINTAGE

NORTH SANTA BARBARA: Santa Barbara County vintners described 2023 as a "dream vintage" for acidity and quality.

MENDOCINO (POTTER VALLEY): Well-balanced, with high quality and high yields. Grapes came in with a lower pH than previous years.

100% Pinot Noir

**70% North Santa Barbara
30% Potter Valley (Mendocino)
California**

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 Pris 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. Fermentation took 7-10 days before being pressed off and inoculated with Malolactic bacteria.

AGING: The wine was then aged in used French oak for 3-4 months.

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

BOTTLING DATE: November 5, 2024