



chester.

Product Information

2020 Pinot Noir chester.



Harvest Date:	9/15/2020
Cold soak:	3 days
Oak program:	New French Oak
New oak %:	20%
Aging process:	14 Months
Secondary fermentation:	Yes
Bottling date:	1/12/22
Case production:	590

Description

“If we sip pinot noir, we find dreams coming upon us out of the imminent night,” Anton Dotson.

A perfectly dreamy Pinot to share with friends. Winner of a Gold Award in the 2022 West Coast Wine Competition and a 92-point rating, the chester. Pinot Noir is a picnic in the grass by a stream while the dogs play in the water.

It is a refreshing break on the balcony after dancing for hours. It is a high-wire artist with incredible balance and flair.

This Pinot pairs well with life.

Appellation

Monterey

Unique qualities of vineyard/location

The climate is heavily influenced by the morning fog and afternoon winds from the nearby Pacific Ocean. This is a cool site with little rainfall and one of the longest growing seasons in the world.

Farming technique & maintenance

Vertical Shoot Position (VPS)

Fermentation details

Winemaker punched down twice a day and cooler temperature was controlled during fermentation for better extraction of color, flavor, and complexity.