



## OCEANO ZERO PINOT NOIR 2023



**Grape variety:** 100% Pinot Noir

**Clones:** 667, 4, 2A

**Vintage:** 2023

**Vineyard:** Spanish Springs

**Appellation:** San Luis Obispo Coast

**Location:** Price Canyon, 1.5 miles east of Pismo Beach

**Soils:** Marine shale, limestone, sandstone, fossilized shells

**Climate:** Coolest climate in California, coastal fog

**Harvest dates:** 10/6 and 10/13/2023

**Bottling date:** 4/24/2024

**Alcohol:** 0.47%

**Production:** 300 cases

**Bottle size:** 750ml, 12pk

**Farming practice:** SIP (Sustainability in Practice) Certified

### Winemaking Notes:

Vinification: Stainless-steel whole berry fermentation

Malolactic Fermentation: 100% complete

Maturation: 6 months aging in French oak barrels on lees with weekly stirring

Barrels Type: 228-L French oak barrels

Barrel program: M, M+, 1 - 3 x filled

### Dealcoholization and Additions:

Method: Spinning Cone Column, vacuum distillation.

Serving size: 5oz

Calories: 5

Total sugar: 1g

Ingredients: Dealcoholized Pinot Noir Wine, Invert Cane Sugar, Oak Extract, Potassium Carbonate.

### Vintage Summary:

Harvest began more than a month later than the previous year. The growing season brought 150% of the region's average rainfall followed by a cool spring that delayed and extended bud break until early April. While the impacts of the rain were mostly positive, the moisture resulted in high mildew pressure. Due to large canopies, vineyard teams dedicated extra time to leafing and removing side shoots from the plants.

### Tasting Notes:

A deep ruby red color, combines aromas of plum, cherry cola, and blueberry with flavors of strawberry-rhubarb, plum, baking spices, and a hint of rosemary. Dry and harmonious, it features vibrant acidity, a soft texture, and a lasting finish.

### Pairing Suggestions:

Hearty cassoulet, succulent roasted meats, flavorful barbecue, and the intricate layers of Asian cuisines, such as the iconic Peking duck. This Pinot Noir skillfully elevates the dining experience by complementing and enhancing the umami-rich flavors of these dishes, making each bite more memorable.