



TASSAJARA

PINOT NOIR 2023

VINTAGE NOTES

WINERY INFORMATION: Tassajara Pinot Noir comes from the sustainably certified vineyards of the Scheid Family located in Monterey, CA. The name Tassajara comes from the famed Tassajara Hot Springs, where legend has it the natives would go for renewing spiritual energy. The Scheid Family uses 100% renewable energy in the form of Wind Powered Turbines.

MONTEREY AVA: The vineyards benefit from the cool climate and maritime influences from the Monterey Bay, as well as the surrounding mountains which serve to make this a unique micro-climate. Made from 100% estate grown grapes.

AGING: Once dry, the must is pressed into stainless steel tanks for settling, then racked prior to aging on both new and neutral French oak for anywhere from 10-14 months.

WINEMAKING: The grapes were destemmed, crushed and fermented in open-top fermenters. Regular punch downs of the cap over the 2-3 weeks of fermentation and maceration ensured full extraction of the color and flavors. The wine was aged with a combination of new and seasoned oak to retain the fruit and enhance complexity.

COLOR: Vibrant ruby plum

TASTING NOTES: Aromas of plums, raspberries and black cherries with notes of mocha and vanilla. Medium-bodied, soft tannins, balanced, integrated sweet oak with a lingering red fruit finish.

VINTAGE 2023

WINERY Scheid Vineyards

VARIETAL 100% Pinot Noir

SUSTAINABLY FARMED 100%

AGING 30% French oak for 10 months

AVERAGE AGE OF VINES 20 years

ALCOHOL 13.5%

TOTAL PRODUCTION
19,000 Cases

RESIDUAL SUGAR 0.47 g/100mL

ACIDITY TA of 0.56 g/100mls,
pH of 3.76

PACK SIZE 12/750

UPC 859481003693



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Vino del Sol's wineries are all estate-grown, sustainably-farmed, and family-owned.