



## 2022 SAINT GEORGES PINOT NOIR

Farming is not an occupation for the faint of heart. Fires have become a constant. And though we can cross off drought for a year, the trend is likely not our friend. In mid-April of 2022, temperatures plummeted for several days, inflicting frost damage across the West Coast. George Besson's lower lying blocks of Pinot Noir suffered severe damage. Happily, we were able to secure some Pinot Noir from George's slightly higher lying next-door neighbor, which we'll continue sourcing going forward. George's decades-old Pinot Noir, planted at the foot of the Santa Cruz Mountains to cuttings given him by the late Josh Jensen for Calera, still provides the majority of the fruit for St Georges, and carries that meso-climate's botanical extract, cherry liqueur raciness, but seven barrels from two sites in the magical Gabilan Range [equal parts Rodnick and Boer] on higher-elevation limestone, dolomite and granite contribute an otherwise absent stony resolve, grounding the blend.

On average, roughly one-third of the stems were included, recombined after destemming, and then fermented native. As is our custom, we avoided the use of new barrels, extended maceration, or lengthy passage in oak in order to preserve the vivid brightness, youthful immediacy and unaccountable alpine freshness of the wine, bottling it without filtration in late Summer.

**Harvest Dates:** 8/20-10/4/22  
**Appellation:** Central Coast  
**Elevage:** 10 months in neutral barrel

