Bailarin Cellars. 2021 Soberanes Pinot Noir



If you're looking for the perfect campfire wine, look no further! On the nose, notes of violets, rose petals, chocolate-dipped black cherry, and hints of s'mores showcase this wine's complexity. A first sip reflects similarly floral expressions, with notes of black cherry, plums, and cranberry emerging as the wine has time to breathe. The finish lingers with hints of black tea, cigar box, and bitter orange peel. Though ready to be enjoyed now, this wine will benefit from some time in your cellar as its complexity deepens and evolves.

WINEMAKING TECHNIQUES

Harvested early in the morning to ensure gentle processing of cool fruit, the clusters were hand-sorted, destemmed, and crushed to release the juice. 10% of the fruit was left whole cluster for complexity and fermented in small, open-top bins using a blend of natural and cultured yeasts. After fermentation, the grapes were pressed directly into 40% new French oak barrels for 11 months of aging. The final blend consists of the winemaker's selection of the best barrels.

FRUIT SOURCE: SOBERANES VINEYARD

The Soberanes Vineyard is a premium, 38-acre vineyard located in the Santa Lucia Highlands AVA in the Salinas Valley. The property has an eastward-facing alluvial terrace split into three distinct parcels, with soils that drain well and allow for desirable root penetration. Between the morning fog and cool, steady winds from the Monterey Bay, the vineyard experiences a long and steady growing season, ideal for producing exceptional wine grapes.

VINTAGE NOTES

2021 was an overall mild year, with a slightly drier than average winter and early bud break by mid-March. These conditions led to increased stress on the vines, yielding smaller amounts of fruit with intense flavors.

THE WINERY

Bailarín Cellars was created in 2014 by a collective of family and friends, each following their respective passions. Together, we focus on producing small lots of handcrafted wines from unique vineyard sources. We are proud to share the fruits of our labor and love with you.

TECHNICAL NOTES

Appellation: Santa Lucia Highlands

Composition: Pinot Noir

Barrel Time: 11 Months, 40% new French oak

Alcohol: 14.1% Cases Produced: 140

Designations: Single Vineyard, Vegan



