



Chamisal

From California's cool, ocean-influenced Central Coast, Chamisal SLO Pinot Noir 2021 layers ruby-bright cherries and an invigorating acidity.

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Alcohol :13,00 %

Composition: 100% Pinot Noir



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ry, raspberry and blackberry with coastal herbs, cinnamon and pepper, delivering lively freshness, fine tannins
iting finish.

San Luis Obispo Pinot Noir 2021

California, USA

Region and Vineyards

San Luis Obispo County lies on California's Central Coast, where the **Pacific Ocean** sends cool breezes and fog inland. This maritime influence moderates daytime heat, extends the growing season and preserves the **bright acidity** and lifted aromatics that suit Pinot Noir. Chamisal's vineyards benefit from this long, gentle ripening rhythm, allowing fruit to develop ripe flavors while retaining freshness.

The 2021 bottling is a **county blend** rather than a single-estate wine, bringing together fruit shaped by the region's varied coastal and inland exposures. In the glass, that provenance appears as light ruby color, red cherry and raspberry, darker berry depth, and savory chaparral tones. The style is supple and energetic, with fine tannins and a clean, refreshing finish that reflects the cool edge of San Luis Obispo County. Chamisal's Edna Valley roots reach back to the first commercial vineyard planting there in **1973**, a heritage that informs the estate's focus on sustainable, coastal viticulture.

Winemaking

Chamisal SLO San Luis Obispo Pinot Noir 2021 is a dry red made from **100% Pinot Noir**, a variety prized for perfume, transparency and sensitivity to site. The fruit is shaped into a supple, medium-bodied style that keeps the grape's red-fruit lift and coastal freshness at the forefront.

Winemaking choices favor gentle handling and restrained oak influence, preserving the natural brightness of the county fruit rather than masking it with overt wood. Aromatic red cherry, raspberry and blackberry carry through to a palate marked by lively acidity, light fine-grained tannins, subtle cinnamon and savory pepper. The result is polished yet uncomplicated, with a juicy finish and the balance to complement food. Served at 14-16 °C, it shows its freshness and aromatic detail particularly well.



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Tasting Notes

- **Color:** Light ruby with a clear, youthful brilliance.
- **Aroma:** Red cherry, ripe raspberry and blackberry mingle with chaparral, earthy vegetation, cinnamon and aromatic pepper.
- **Palate:** Juicy plum and berry fruit are carried by lively acidity, savory cured-meat nuances and delicate tannins, finishing fresh, peppery and clean.

Did You Know?

Chamisal traces its Edna Valley story to **1973**, when the area saw its first commercial vineyard planting. The estate marked its fiftieth anniversary in 2023, a milestone that underscores how coastal Central Coast viticulture has matured while Pinot Noir remains one of the region's signature varieties.

Wine Pairing Ideas

- **Duck breast with cherry jus:** The wine's cherry and raspberry flavors echo the fruit sauce, while its acidity refreshes the palate beside the rich duck.
- **Grilled salmon with herbs:** Maritime freshness and gentle tannins complement salmon without overwhelming its texture, while pepper and herbal notes reinforce the seasoning.
- **Porcini mushroom risotto:** Earthy mushroom flavors draw out the chaparral and savory nuances, and the wine's acidity keeps the creamy dish lifted.
- **Roast chicken with thyme:** Light tannins and bright red fruit suit tender poultry, while cinnamon and pepper add depth to the herbs.



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