



2024
PINOT NOIR
SUBMARINE CANYON



TECHNICAL DATA

APPELLATION	Arroyo Seco		
VINEYARDS	Mission Ranch, Ventana & Gudotti		
BRIX	22 - 23.5	pH	3.58
ALCOHOL	12. 7%		
PRODUCTION	6074 cases (12x750ML)		

PLACE

The fruit for this Pinot Noir was harvested from several vineyards surrounding our winery in the Arroyo Seco AVA. This AVA is recognized as having the longest growing season in California. Strong daily winds that bring cool fog from the Monterey Bay allow the grapes to spend more time on the vine building flavor, complexity and acidity. Extremely rocky well-drained alluvial soils are the base for creating wines processing freshness & minerality. The combination of sand, granite, and shale loam soils with the ever present marine influence provide the ideal conditions for growing Pinot Noir.

The name "Submarine Canyon" is a geographical reference to the deep underwater sea canyon located in the Monterey Bay. This deep sea canyon is the deepest sea canyon along the west coast and measures over a mile in depth. The marine influence from this cold underwater submarine canyon provides the ideal climate for growing premium Pinot Noir grapes.

WINEMAKING

- The grapes were mostly de-stemmed with 20% remaining whole clusters.
- Fermented with 100% ambient yeast at cool temperatures in small open-top temperature controlled tanks.
- The wine was aged on its lees for 9 months in 100% Neutral French Oak barrels.
- Bottled unfined and unfiltered with 20ppm free SO₂

AROMA Plum stone, strawberry fields, wet garden bed, fresh ocean mist

PALATE Sun-soaked raspberry, pomegranate, cherry pit, hibiscus, kelp forest

BOTTLE UPC :



CASE UPC :



TERROIR-DRIVEN COOL CLIMATE WINES FROM ARROYO SECO

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