GROUNDED

BY JOSH PHELPS

CENTRAL COAST

2025
PINOT NOIR

JOSH PHELPS - WINEMAKER

VINTAGE NOTES
The growing season for our 2025 California Pinot Noir was classic for this variety. Spring and summer were cool and mild, allowing for balanced canopy development and very good conditions for ripening a crop that was slightly lower than average. Good natural acid levels and consistently warm weather led to a very measured harvest that concluded in early November.

VINEYARD SOURCES
Our Pinot Noir is crafted from an exceptional collection of sustainably farmed vineyards across California Central Coast. By thoughtfully blending fruit from cool coastal vineyards and select inland valleys, we capture the best of both growing environments—creating a beautifully balanced Pinot Noir with remarkable depth, elegance, and varietal character. Each vineyard contributes its own unique expression, resulting in a blend that is of consistently high quality.

WINEMAKING
Our vineyard and winery teams work closely together to ensure each lot is harvested, sorted, and processed at the peak of ripeness. Fermentation and aging are carefully managed to develop rich color, refined structure, and depth. Throughout the winemaking process, individual lots are thoughtfully evaluated and the final blend continuously refined to highlight the wine's varietal character, balance, and distinctive expression.

TASTING NOTES
The 2025 Grounded Pinot Noir leads with clean aromas of stunningly ripe red cherries and raspberries, with a touch of baking spice and rose petals. The wine is layered, complex and inviting. There is superb tension and balance throughout the long, aromatic finish.

COMPOSITION
100% Pinot Noir

BOTTLING WINE ANALYSES
13.5% abv, 3.60 pH, 5.5 g/L, TA, 0.40 g/100mL RS

