

Vintage
2024



Pinot Noir

Saveria Vineyard, Santa Cruz Mountains

AROMA

preserved cherry, earl grey, orange peel

FLAVOR

sassafrass, black plum, red rose

FOOD PAIRINGS

wild mushroom tartine, tea smoked duck, squid ink pasta

VINIFICATION

5.8 tons hand-harvested and sorted on October 3rd. Fermented on 25% whole clusters using wild yeasts. A 4-day cold soak preceded a 14-day fermentation. Cap management mainly entailed one punch down daily. Pressed at dryness and aged 10-months in 25% new French oak. Bottled unfined and unfiltered.

SITE

A hidden vineyard near the town of Aptos, 600 ft above sea level and a mere 4 miles from the Pacific. Pinot Noir clones 115 and 777 planted in the late 1990s. Soil is a deep colluvial fan of sand and calcareous marine deposits with excellent drainage. Exchange of fog/sun ensures proper vine respiration and very even ripening. Maritime climate necessitates extended hang times. Farmed by Prudy Foxx, aka "The Vine Whisperer."

NOTES

Saveria sits in a maritime canyon on Pleasant Valley Road near Aptos, where the Monterey Bay fog dissipates into patchy sunlight. Its deep fan of colluvial sand reacts quickly to shifts in temperature, a trait our viticulturalist Prudy Foxx likens to a great white shark, though we're more interested in the effect on the grapes than the metaphor. On these reflective, sandy soils Pinot Noir develops a delicate, sourish berry character with leafy complexity, nuanced aromatics, and a precision that has become easily likened to this site. The 2024 vintage delivered us eight bins of uniform, palm-sized, and perfectly ripe clusters—AKA “grenades.” Fellow winemakers at our winemaking Co-op could only marvel and offer vague guesses about the source. We weren't drawing any maps for them. One must protect their sources from prying eyes! Saveria Pinot Noir just hits different with a tone as singular as Jimmy Page's Les Paul. You know it immediately when you hear it / taste it.

DETAILS

Vineyard	Production	Yield	Brix
Saveria	?? cases	2.5 T/acre	23.5°
Appellation	Anticipated maturity	Clones	Total acidity
Santa Cruz Mountains	2027-2035+	115	5.80 g/l
County	Harvest dates	Alcohol	Residual sugar
Santa Cruz	10/3/24	13.1%	0.2 g/l
Winemaker	Bottling dates	pH	
Drew Huffine	7/10/2025	3.50	