EST. 1876

SIMI

CALIFORNIA

Pinot Noir

vint. 2023

SIMI Winery, founded in 1876, has a long history of championing female winemakers. Isabelle Simi, a natural leader and business owner, took over the winery at the age of 18 and led it with tenacity for over 70 years, striving to improve every drop of wine produced. We attribute our mindset and success to Isabelle, who bravely persevered through adversity, demonstrating what it truly means to be a boss.

VINTAGE 2023

An abundant winter precipitation refilled the soils and allowed vines to recuperate from multiple drought years. A later-than-average budbreak and cooler temperatures throughout California during spring and summer allowed for a slower and more gradual development of the grapes. Harvest began late which allowed grapes to reach the desired balance between sugar and acid, resulting in wines with strong varietal intensity and balanced acidity.

WINEMAKER NOTES

Ruby red in color with a bright edge, this wine is youthful and fresh with balance, weight, and finesse. This Pinot Noir is nicely structured with flavors of dried strawberry, raspberry, and dark cherry that meld together with notes of spice, earth, and toasted oak. Elegant in style with fresh, bright acidity and a smooth finish. Enjoy this wine with mushroom risotto, oven-roasted chicken, or other simple rustic food.

VINTAGE: 2023

VARIETAL COMPOSITION:
100% Pinot Noir

SOURCING:
Sonoma County 55%, Central Coast 45%

FERMENTATION & AGING:
Fermented in stainless steel tanks and aged with French oak

TOTAL ACIDITY: 5.6 g/L

pH: 3.72

RESIDUAL SUGAR: 0.5 g/L

ALCOHOL: 13.5%

Please enjoy our wines responsibly. © 2024 SIMI Winery, Healdsburg, CA