



ANDOVER ESTATE

PINOT NOIR

MONTEREY | CALIFORNIA

Nestled in the heart of Monterey wine country, Andover Estate is dedicated to sustainably growing grapes and handcrafting balanced, elegant bottlings that express the essence of our vineyards. For over 40 years we've been sustainably farming our estates and managing each vine with care to ensure the highest quality fruit and a healthy vineyard brimming with life and character. The resulting wines represent what is possible when a commitment to excellence is maintained from vine to bottle.

ARROYO SECO

The grapes for our Pinot Noir are grown on estate vineyards in the cool, rocky Arroyo Seco AVA of Monterey County, sheltered in the late afternoon shadows of the Santa Lucia Mountains. Each morning, cold marine air from the Monterey Bay drifts down the valley in a thick fog that burns off by midday. In the late afternoon, howling winds from the Pacific Ocean slow photosynthesis and the low rainfall ensures that vine vigor is well-controlled. These unique conditions allow our grapes to mature slowly on the vine, leading to intense flavor development, heightened varietal character and lively acidity. Each year we produce a limited bottling of Pinot from this special, rocky place. Arroyo Seco is a remarkable sub-appellation that consistently yields a deep and compelling Pinot Noir.

TASTING

Andover wines are pure expressions of their varieties and the singular terroir of our estate vineyards. Our Pinot Noir is high toned, open and perfumed with intense aromatics and layers of ripe red fruit. Flavors of strawberries, raspberries and cherries blend elegantly with an underlying stratum of vanilla from 12 months of aging on French oak. The tannins are soft and silky and the finish is elegant and graceful.

WINE INFO

Appellation Arroyo Seco, Monterey

Harvest Brix 24.2°

Composition 100% Pinot Noir

Cooperage 12 months French oak 30% new

Alcohol 13.5% | *pH* 3.73

TA 0.52 g/L

