



2023 PINOT NOIR 'ARRIVO' – *Estate Grown, Edna Valley*

'ARRIVO' is grown in the vineyard blocks immediately adjacent to our Estate winery, which greet every visitor to our property upon arrival. In 2013, this was the first portion of our Estate to undergo redevelopment to high-density plantings utilizing improved selections of vine, rootstock and technique. In winter 2026 we continued to refine this young-vines block with updated trellis configurations and adjusted pruning. These investments in quality are clearly paying off as this wine has become an Insider member favorite.

Hand-harvested, completely destemmed and hand-sorted to fermentation vessels. Native yeast was allowed to conduct fermentation at a moderate pace. Punchdowns twice daily by hand during 17 days on the skins before free-draining to French oak barrels for aging.

SIP SUSTAINABILITY IN PRACTICE – VINEYARD & WINERY

- 100% Pinot Noir (clones 828 & 777)
- 'ARRIVO' Blocks - 2013 high-density Estate planting
- Harvested 9/28
- 24.4 average Brix
- 100% Native Yeast fermentation
- 19 months in 35% new French Oak

pH: 3.41

TA: 6.5 g/l

Alc: 14.0%

304 cases

(6x750ml)

Deep ruby. Ripe raspberry and amarena cherry on the nose, lifted by orange peel and a dusting of nutmeg. The palate is smooth and generous, with silky, refined tannins and a smooth, lingering finish. Pair with pan roasted duck breast or miso-braised black cod.



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