

HÉROE

2023 PINOT NOIR
EL PASO DE ROBLES, CALIFORNIA

THE VINEYARD

2023 was an exceptional vintage for Pinot Noir, and this wine is, truthfully, a special treat. Record-setting rains were gladly welcomed for our soils, and then the cool spring and summer gave way to even ripening with impeccably clean berries. Not only do we work with two different clones but also two different soil profiles on our estate. Clone 777 is planted on the top of the hill, where sandy-loam soils prevail and even ripening occurs. Clone 115 is planted on steep rocky slopes, making the vines more prone to stressful conditions where more water runs off. Remarkably, these clones taste noticeably different from each other...making blending a lot of fun! Clone 777 is fruit-focused, with a dominant taste of strawberry, cherry, and pomegranate. While Clone 115 shows off dark fruit like blackberry and chocolate cherry, a drier herbal note works to the finish.

THE WINEMAKING

The grapes were harvested at night and brought to the winery in half-ton macro bins during the cool evening. I feel that we nailed it! We picked these two Pinot lots at the perfect level of maturity. The fruit was just stunning; not underripe or overripe, but perfectly ready for harvest, balanced in sugar and acidity. We waited till picking was completed and began destemming at 5:00 AM during the cool of the morning. Fermentation was slow and steady and took 21 days for completion. Two lots were used in the creation of this wine, Clone 115 and Clone 777. We needed to ferment and age these lots separately, giving us the ability to craft two different tasting Pinot Noirs that would ultimately be joined together during bottling. The wines were aged in neutral barrels, 777 in small 225L used French barrels, and Clone 115 aged in used American 500L barrels.

THE TASTE

This lovely Pinot Noir wine features a strong perception of baked cherry, cranberry, and boysenberry pie. The earthy notes are brought forth with notes of cracked pepper, eucalyptus, and bay leaf. The mouthfeel features a medium-rich body on the palate, where floral lavender notes and pomegranates strengthen ripe cherry flavors. Ripe black cherry fruit married with rose petal aromas in the mid-palate. Then, the finish is accented by touches of violets and fresh-cut cedar wood. I love this wine's crisp mouthfeel ignited by prominent acidity, which makes it a perfect pairing with Chicken Marsala.

THE FACTS

Varietal Composition: 100% Pinot Noir
Appellation: Paso Robles
Vineyard: Frankel Family Estate
pH: 3.58
TA: 0.65
RS: 0.85
ALC: 13.4%
Total Production: 630 cases (750ml Bottles)
Bottling Date: August 15, 2024



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