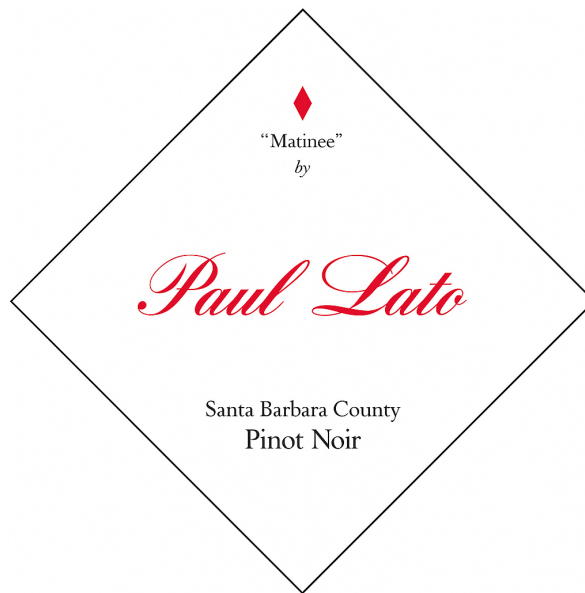


Paul Lato



2024 "Matinee" Pinot Noir

Santa Barbara County



The 2024 Matinee is perfumed and inviting, revealing pomegranate, Cherry Icee, plum, raspberry, and strawberry framed by pipe tobacco, turned earth, cola, graphite minerality, black tea, and warm spices of nutmeg, cinnamon, and clove, plus hibiscus tea nuance. The palate shows silky texture with red fruit purity, gentle structure, and fine tannins that build depth without weight. It carries balanced energy and savory complexity to a resonant, clean finish. Reflecting careful artisanal winemaking and Santa Maria character, this Pinot Noir offers elegance, nuance, and pure pleasure that invites lingering.

Vinification: Destemmed. Aged 17 months in 20% new French oak.

Clones: 667, 115, Calera, Martini, Hyde

Soil: Sandy loam, diatomaceous earth

Alc: 13.9%

pH: 3.68

TA: 5.4

Cases Produced: 300