



**2021 PINOT NOIR**  
**OUR LADY OF GUADALUPE VINEYARD, STA. RITA HILLS**

In 2015, Dave Phinney set his eyes on an extreme property just outside the Central Coast town of Lompoc. The abandoned row crop farm was on the western edge of the Sta. Rita Hills AVA, known for its sandy, silica-rich, diatomaceous earth soils and cool, windy climate that produce Pinot Noir and Chardonnay unlike anywhere. After years of hard work planting Our Lady of Guadalupe, Dave and his team decided to start a new brand focused exclusively on producing Pinot Noir and Chardonnay from the vineyard, so much so that the vineyard and wine is known as 'OLG'. Simply put, this is the only project in the United States where Dave makes wine from a vineyard he owns. The 2021 vintage is the first of many.

**WINEMAKER'S NOTES**

A fluorescent ruby core and a flashing vermilion rim pour into the glass gracefully. Immediate aromatic complexities abound, rife with notes of black cherry, hibiscus, rose petal, a touch of strawberry, caramel apple and confectioner's chocolate. The entry dances across the palate with framboise, pomegranate and baking spices, enhanced by the soft texture and ripples of acidity. The piquant finish continues the flow of energy as the acid brings together notes of amaro and black cherry, yet again.

**COMPOSITION**

100% Pinot Noir from Our Lady of Guadalupe Vineyard  
Clonal Selection: Pommard 4, 777, 459, 828, 115 and 667

**ÉLEVAGE**

Aged in French Oak for 13 months, 54% New  
Cooperage Selection: Alain Fouquet, Francois Freres, Cadus and Ermitage

**TECHNICAL DATA**

pH: 3.67  
Titratable Acidity: 5.9 g/L  
Alcohol: 14.8%

OLG | Our Lady of Guadalupe Vineyard  
PO BOX 2020  
SAINT HELENA, CA 94574  
[www.ourladyofguadalupe.com](http://www.ourladyofguadalupe.com)