

The Specifics



Wine Details

Wine Name:	Our Lady of Guadalupe Acolytes Pinot Noir
Vintage:	2024
Varietal(s):	100% Pinot Noir
Appellation:	Santa Rita Hills
Country:	California
Alcohol:	14.5%
Production:	15 months in French oak



What Is It

Pinot Noir is a difficult grape to grow. It is thin-skinned, produces tightly-packed grape clusters that are susceptible to bunch rot, and must be cultivated at a lower yield to produce the best quality examples. It requires a cooler climate like that of Burgundy, Willamette Valley in Oregon, or Central Otago in New Zealand. The resulting wines are lighter in color with notes of cherry, raspberry, and clove. At their best, Pinot Noir is some of the most expensive wine in the world.

Acolytes Pinot Noir is dark crimson in color with a ruby rim. It offers up aromas of black cherry, raspberry, wild strawberry, and bay leaf. It's elegant on the palate with both red and blue fruits, bright acidity, and soft tannins. Pair with grilled salmon or pork chops.

Who Made It

Dave Phinney is the winemaker behind Our Lady of Guadalupe. Phinney became famous in the early 2000s when his wine, The Prisoner, came out of nowhere to become a cult classic. He sold The

Prisoner in 2016 to begin working with wineries throughout the world. Today, Our Lady of Guadalupe is the only project in the United States where Phinney makes wine from grapes he grows himself. Situated on the western edge of the Santa Rita Hills AVA, the vineyards are heavily influenced by the ocean's cooling influence, with coastal wind and fog being an almost daily occurrence. The alluvial soils are known for producing high quality but low yields.

Doug's Deep Thoughts

This one is a bit personal. Both my parents grew up in Santa Barbara, California, so I knew I wanted to bring in a wine from near their home. But my personal nostalgia is not why you're going to enjoy this. This is a full-bodied Pinot Noir with refreshing acidity. The fruit just hits you from all sides (a Dave Phinney specialty) but this is no "fruit bomb" wine. Notes of white pepper and cedar are noticeable leaving a finish that can only be described as savory. And the value is undeniable. Whereas the flagship wines from Our Lady of Guadalupe start around \$85, their Acolytes label provides an excellent entry point into the world of elevated Pinot Noir without having to reconsider your lifestyle.