

BREA PINOT

2025 BREA PINOT

VARIETAL	Pinot Noir
VINEYARDS	Cayatena Ranch
FARMING	Organic, not certified
LOCATION	California
ALCOHOL	12.5%
PRODUCTION	342 cases

WINEMAKER NOTES We hand picked the fruit at 22.5 brix to capture a nice balance of acidity and fruit. 2024 saw bountiful winter rains and a very warm summer. The grapes were destemmed, then gently treaded by foot, and pressed. The juice was fermented in stainless steel using only native yeasts. The wine was then racked for aging into neutral French Oak barrels for 8 months and went through full malolactic fermentation, allowing to give this wine a nice balance of depth and acidity.

VITICULTURAL AREA Cayatena Ranch was planted in 2001 in a unique part of the Petaluma Gap (southern Sonoma County) that sits on Blucher Sandy Clay, one of the only soil types on the California coast with alkaline material.

Yeasts	Native
Maturation	Neutral French Oak barrique
Total Sulphites	25 parts
Soils	Blucher Sandy Clay
Vine Age	25 years
Vegan	Yes

Brea Wines are made by Chris Brockway, winemaker and owner of Broc Cellars, and Tim Elenteny. The wines are made with native yeasts and minimal intervention. Learn more on our site - www.breawineco.com