



# WONDERWALL

"TODAY IS GONNA BE THE DAY."

**VINTAGE //** 2023

**VARIETAL //** 100% PINOT NOIR

**VINEYARD //** MORRO VIEW

**APELLATION //** SLO COAST

**FERMENTATION //** OPEN TOP FERMENTATION IN 1.5 TON BINS FOR 17-23 DAYS WITH 20% WHOLE CLUSTERS

**ÉLEVAGE //** 6 MONTHS IN 100% FRENCH OAK, 10% NEW

**TASTING NOTES //** RASPBERRY, BLACK CHERRIES, CEYLON CINNAMON, BLACK PEPPER

**PAIRINGS //** SUN WAH PEKING DUCK, MONGOLIAN BEEF AND FRIED RICE

**ALCOHOL //** 12.9%

**UPC //** 799665809782

**SUSTAINABLE • NO ADDITIVES • NATIVE YEAST  
VEGAN • MINIMAL SULFITES**

Less is always more when we make Pinot Noir. We do everything possible to maintain elegance and complexity. The gently sloped knoll in the middle of our long coastal Edna Valley continues to over deliver year after year. We pick two distinct clones (Swan and 943) by hand and lightly destem the fruit to keep the berries as intact as possible. We include approximately 20% of the fruit as whole clusters as well for additional spice and character. The fruit is then lightly pressed once we feel the tannins in the open tops are just right. After settling overnight we transfer to French oak barrels for a gentle six months of aging.

# FIELD RECORDINGS.

LOCAL KNOWLEDGE. TRADITIONAL TECHNIQUES.  
AN OREGON TILTH CERTIFIED ORGANIC WINERY.

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