



RIPE Wine Imports

Representing Independent Premium Estates

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El Lugar

Central Coast

Central Coast, USA

Wine Notes

Candied while fresh strawberry, dark hibiscus and spicy cinnamon aromas. Fresh mint and coastal forest notes in the background.

El Lugar

Coby Parker-Garcia has been making wines since 2000. He fell in love with Pinot Noir long ago and dreamed of creating a high-quality Pinot Noir brand from well-known vineyards and AVAs. Coby's wife, Katie Noonan, has long worked in the industry on the marketing and direct to consumer end. With their combined passion and experience, El Lugar Wines ('The Place' in Spanish) was launched in 2013 with their first two vineyard designate bottlings of Pinot Noir. Based in San Luis Obispo, they are a part of the newly designated coastal area now known as SLO Coast AVA. Coby and Katie source from sites primarily within the SLO Coast AVA but also the greater Central Coast region. The intent in winemaking is always to pursue harmony between the components of the fruit and to express its distinct location. El Lugar is true to their name, seeking to express each vineyard and a sense of place in every bottle.



Farming:

SIP Certified
(Sustainable in Practice)



Harvest Method:

Hand harvest



Varietal:

Pinot Noir



Age of Vineyard:

Planted between
2000-2015



Vessel:

Aged 11 months in neutral
French oak barrels



Vineyard Yield:

Between 1.5 tons to
3 tons to the acre



Soil Type:

Pismo sandy loam,
Diablo clay, shallow
clay loam and
calcareous



Annual Production:

2352 bottles



Vinification:

Grapes are harvested at night. The grapes are cluster sorted, destemmed then berry sorted before going into the fermentation vessel. Gentle pump overs occur 1-2 times daily before fermentation. Once the native yeast fermentation begins this switches to twice daily punch downs at first, and then only one time per day. A small amount of sulfur is added after pressing, when the wine goes in to barrel. The wine ages in neutral or well-seasoned French oak for 11 months and is only racked once, prior to bottling. No fining or filtration.