



RIPE Wine Imports

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El Lugar

Spanish Springs Vineyard

Central Coast, USA

Wine Notes

Creamy raspberry sorbet, concentrated hibiscus, sumac, and hard spices layered with deeper seashell, kelp, and wet forest notes.

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
2007-2008



Vessel:

1/3 new French Oak,
1/3 once-filled, and 1/3 neutral
or well-seasoned French Oak
barrels



Vineyard Yield:

Between 1.5 tons to
3 tons to the acre



Soil Type:

Sandstone, Pismo
sandy loam series,
and clay loam soils



Annual Production:

1824 bottles



Vinification:

Grapes are harvested at night. The grapes are cluster sorted, destemmed then berry sorted before going into the fermentation vessel. Depending on the year and vineyard we do some whole cluster as much as 30% per lot/vineyard. 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 1/3 new French oak, 1/3 once-used oak, and 1/3 neutral oak barrels for 11 months and is only racked once, prior to bottling. No fining or filtration.