



XANDER SOREN WINES



2021 LUDEON PINOT NOIR (Central Coast)

Our premium cuvée is sculpted with six clones from three iconic vineyards in the Central Coast, using fruit planted in the early 1970s. LUDEON is hand-crafted using a time-consuming process where each clone is individually fermented, barreled separately, and then painstakingly blended to achieve perfect proportions and elegance.

Tasting Notes

Reveals a dark-fruited, complex nose of black plum, bing cherry, dried rose petal, and clove, with subtle undertones of cigar box and wild herbs. Layers of blackberry and black raspberry are balanced by bright acidity and fine-grained tannins, carrying through to a long, structured finish with lingering notes of cedar and exotic spice.

Pairings

One of our most versatile wines, that pairs beautifully with cuisine from around the world. Supports richer foods like miso eggplant, duck, gyoza, unagi, yakitori, and a wide variety of grilled meats.

Release

March 2026
125 cases produced
\$195 (750ml) / \$295 (1.5L)

Winemaker - Shalini Sekhar

Our minimal intervention winemaking process begins with meticulous hand-sorting of the fruit. The grapes are destemmed into whole berries and each clone is separated into individual vessels for native fermentation, receiving one to two punchdowns per day. After 18 days on the skins, the free run is drained and the remaining pomace lightly pressed to barrel separately. The wine then undergoes native MLF and is racked once just prior to bottling.

ABV 13.5%
pH 3.49
TA 5.6

Bottled unfinned and unfiltered with minimal effective SO₂

Barrel Aging

17 months in French Oak
28% New
28% One Year
44% Two Year

Cooperages

Billon, Damy, Francois Freres

Vineyard Notes

SANFORD & BENEDICT
FIDDLESTIX
SIERRA MAR

Planted

1971, 1998, 2008

Clones

AS-1, 943
Martini
113, 777
Pisoni

Elevations

300-1,100'

Soils

Botella clay loam on fractured shale and chert
Sandy Loam with Clay



All our vineyard partners practice Certified Sustainable farming