



XANDER SOREN WINES



2021 XANDER PINOT NOIR Santa Barbara County (Central Coast)

A fun and lively wine made from a proprietary blend of Santa Barbara vineyards, XANDER is hand-crafted with generous fruit flavors and oak influence. Served in Japan at casual izakayas as well as high-end omakase sushi restaurants, this versatile pinot noir is perfect to drink on its own, or can be paired with a wide variety of dishes.

Tasting Notes

Upfront aromas of juicy raspberry and cherry hard candy are followed by layers of dried violets and a hint of cacao. This approachable, food-friendly wine is framed by bright, refreshing acidity and balanced tannins, with a gentle savory note of roasted shiitake mushroom. Lingering touches of cardamom and vanilla carry through to a long, textured finish.

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
150 cases produced
\$75 (750ml) / \$150 (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 3.61
TA 5.4

Bottled unfinned and unfiltered with minimal effective SO₂

Barrel Aging

38% new
62% two year

Cooperages

Cadus, Damy, Billon, Francois Freres, Seguin Moreau



"A smile in a bottle"

I've tasted many wines over the years, but I've never used these words to describe one before. The XANDER cuvée fits incredibly well with my fusion of Okinawan and Chinese cuisine.

The flavors of this pinot noir remind me of my childhood, with hints of cloves, pepper, yuzu, and marmalade that lingers to create a delightful impression. My customers and I love drinking this wine together!

Fumihiro Tamayose
Chef, TAMA Tokyo

All our vineyard partners practice certified sustainable farming

XANDER
PINOT NOIR