



2017 CALIFORNIA PINOT NOIR

VINEYARDS

The most profound contributing factor to the outstanding quality of our California Pinot Noir, and the integrity to its varietal, is the diversity of its sourcing. Because it is not relegated to a single county or growing region, we are given the opportunity to source from the best Pinot Noir regions throughout the state. From the warmer regions of the Central Coast, to the foggy cool valleys of our Northern Coast, each individual lot promotes the intense berry flavors and rich colors that keep our cornerstone Pinot true to its varietal.

VINTAGE NOTES

After several years of drought, California and its growers were delighted to receive record setting rain and a return to normalcy during the winter season. Cooler temperatures offered the vines a longer winter slumber, pushing back budbreak to mid-March, with spring temperatures carrying into May. Heat spikes in early summer led to veraison beginning early July. Hotter than average days brought ripening, but diurnal shifts overnight gave the fruit much needed time to recover. Harvest came abruptly mid-August with lower than average yields, but complex fruit with expressive aromatics

WINEMAKING

Our Pinot Noir comes delivered to us from throughout the coastal regions of the state in hand-picked, ½ ton bins. Each lot is destemmed, but not crushed, in order to prevent the release of astringent tannins from the skins and seeds. The lots are fermented in stainless steel tanks at cool to moderate temperatures to maximize the bright fruit aromatics and flavors. Following primary, it is pressed and racked to 35% new French oak barrels for malolactic fermentation and aging.

TASTING

This wine is no exception to our dedication in over-delivering quality in every wine we bottle. Our Pinot Noir is a wealth of aromas such as fresh cranberries, dark cherry cordial, and balanced by fresh tart raspberry. Underlying savory notes of Mulberry, baking spices and a touch of eucalyptus round out the palate, with a juicy with lively acidity, and a touch of sweet, toasty oak on the finish.

Appellation: California

Alcohol: 13.8%

Brix: 2 . °

pH: 3.

Total Acidity: 5.g/L