

APPELLATION WINES

2015 SANTA LUCIA HIGHLANDS PINOT NOIR

A Taste of the High Chaparral

VINEYARD DETAILS

Sourced from a variety of special vineyards:

Garys', Pisoni, Rosella's, Sierra Mar and Soberanes.

TECHNICAL DETAILS

Harvest	August 21 – September 9, 2015
Fermentation	stainless steel, wood and concrete open tops / 5 day cold soak / 14 day average ferment / 6% whole cluster
Oak	35% new French oak, 14 months / 4% aged in concrete tank
Alcohol	14.3%
pH	3.62
TA	5.9 g/L
Bottling Date	December 1 – 2, 2016

TASTING NOTES

Nose: Hillside sage, wild herbs and ripe red fruits, bramble and black raspberry.

Mouth: Wild fruits, alpine strawberry, cherry. Savory mint and tea. Bright, elegant and focused.

FACTS OF NOTE

CLONES

**Pisoni, Pommard,
23, 828**

AMPHORA

**first time used
to ferment and
age – Rosella's 828**

YIELDS

**A taste of
the highland
chaparral**

Located on the eastern slopes of the coastal range that shelters the fertile Salinas Valley from Big Sur, this appellation is relatively new with the first vineyards being developed only in the 1970's. Surprisingly, these central coast slopes are generally cooler than the Russian River Valley, largely as a result of the ocean breezes and fog coming in from Monterey Bay. The vineyards are sheltered by the coastal peaks that limit rainfall. Pinot Noir excels on these hillsides - which is why our travels took us here.

The five vineyards that help make up this wine are farmed by two incredible grape growing families – Pisoni and Francioni. Their friendship spans three generations and we've been fortunate to work together for almost our entire career. They have shaped this appellation and their efforts are reflected in this wine. A taste of the Santa Lucia Highland chaparral. Wild.

