



APPELLATION WINE

2016 SANTA LUCIA HIGHLANDS PINOT NOIR

A Taste of the High Chaparral

VINEYARD DETAILS

Sourced from a variety of vineyards: Garys', Rosella's, Sierra Mar, Soberanes

TECHNICAL DETAILS

Fermentation	91% Stainless Steel open tops / 9% Concrete open tops / 7% Wood open top / 8% Whole Cluster
Oak	38% New French Oak for 15 months / 12% in Concrete tank
Alcohol	13.8%
pH	3.50
TA	6.4 g/L

TASTING NOTES

Nose: A blend of untamed herbs and vivid red fruit. Aromas of freshly peeled apples with wet minerality.

Mouth: Notes of vanilla and mint. Provocative and polished, with a silky, lingering finish.

FACTS OF NOTE

CLONES
Pisoni,
Pommard,
23, 828

HARVEST
Picked in 20lbs
bins to ensure
quality

FERMENTATION
First 100%
whole cluster
pumpover

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 1970s. 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 four vineyards that help make up this wine are farmed by two incredible grape growing families - Pisoni and Franscioni. 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.

