



2017
PINOT NOIR
ESCOLLE VINEYARD
SANTA LUCIA HIGHLANDS

PLACE

Planted in 2008, the Escolle Vineyard lies in the northern portion of the Santa Lucia Highlands. Strong marine influences, well drained chular gravelly loam soils and impeccable farming practices deliver chardonnay fruit that showcases both power and finesse.

VINIFICATION

These Pinot Noir grapes were hand harvested in the cool early morning hours at birx that ranged from 22.5-23.5%. About 25% of the grapes were left whole cluster for fermentation. The grapes were then placed in small open top fermenters where they were cold soaked for 4-5 days before fermentation began naturally. Primary fermentation lasted between 15-17 days before the wine was drained and the must slightly pressed. The wine was then transferred to 100% neutral French oak barrels where it finished native malo-lactic fermentation. Once ML was complete, a small sulfur addition was made and the wine was left to age sur lie for 9 months before being bottled unfined and unfiltered.

TASTE

The nose is youthful and brings notes of dark cherry, plum, cassis and tobacco. The palate features dark fruit with black cherry, raspberry, and cranberry with layers of hibiscus. The long finish is all finesse, with balanced and integrated acid and refined tannins.

APPELLATION

Santa Lucia Highlands

VINEYARD

Escolle Vineyard- Santa Lucia Highlands

CLIMATE

Cool, Region 1

ACIDITY

6.7 g/l

PH

3.51

ALCOHOL

13.3

