



2017
PINOT NOIR
SUBMARINE CANYON
MONTEREY COUNTY

PLACE

This Pinot Noir was inspired by the Monterey bay submarine canyon. Measuring over a mile deep it claims the deepest point along the west coast. Strong maritime influences and ancient glacial soils consisting of sand & shale loam combine to create the terrior for these pinot noir vines.

VINIFICATION

These Pinot Noir grapes were hand harvested in the cool early morning hours at brix that ranged from 22.5-23.5. 70% of the grapes were gently de-stemmed while 30% were left as whole clusters. The grapes were placed in small open top fermenters where they were cold soaked for 4-5 days before fermentation began naturally. Primary fermentation lasted between 14-16 days before the wine was drained and the must was gently pressed. The wine was then transferred to 100% neutral French oak barrels where the wine is finished with native malo-lactic fermentation. Once ML was complete a small sulfur addition was made and the wine was left to age sur lie for 10 months before being bottled unfined& unfiltered.

TASTE

The 2017 Joyce Submarine Canyon Pinot Noir shows aromas of raspberry, dried rose petal and red currants. The palate has a medium weight & texture that delivers a mixture of red berry notes, accompanied by a slight herbal note which adds to the lift & vibrancy of the wine. The finish is long and smooth with gentle yet persistent fine tannins.

APPELLATION

Monterey County

VINEYARDS

10% Danny Francioni Vineyard, Gabilan Range, Monterey

20% De Tierra Vineyard, Monterey

70% Mission Ranch Vineyard, Arroyo Seco

CLIMATE

Cool, Region 1+

PH

3.61

ALCOHOL

13.5

