

2018

PINOT NOIR, SAN LUIS OBISPO COUNTY

SLO COUNTY

385 Cases | Bottled on January 21, 2020

Suggested Retail: \$25

VINTAGE

The San Luis Obispo south county (Edna Valley and Arroyo Grande Valley) experienced a very cool 2018 season and harvest. In terms of growing degree days (GDD) 2018 was the second coolest growing season in the past 10 years at 2,253 GDD. Only 2010 had fewer GDD at 2,145. During the spring and summer, we had day after day of moderate temperatures peaking just into the low 70s. There were only a few atypical days in July and August with temperatures in the 90s. Furthermore, the harvest weather was ideal with consistent mild temperatures. We had the luxury to bring in fruit at a manageable pace, at ideal sugar and acid levels, over the duration of the long harvest season, starting in late August and continuing into early November.

WINEMAKING

Classic Burgundian methods of winemaking were used in making this wine; open-top stainless steel fermenters, punch downs by hand, pressed with a modern stainless steel basket press, aged in French oak barrels and put into bottle with a clarifying filtration.

Pinot Noir:

Dijon clones 115, 667, 777 and Wädenswil Clone 2a

Harvest:

Harvested by hand at night on September 7, 11, 12, 15, 17 and 18, 2018

Fermentation:

5% Whole Cluster, 95% De-stemmed into 4.5-ton open top refrigerated tanks.

Cultured yeast and naturally occurring malolactic bacteria.

Aging:

Aged in one to four-year-old French oak barrels. Non-fined and light filtration.

Alcohol:

13.4%

pH:

3.68

T.A.:

5.40g/L



TASTING NOTES

The wine is a brilliant, vivid ruby red color. On the nose, ripe raspberry and cranberry overlay low key dark cherry, dark chocolate and interesting stony forest floor notes and rose petal. Soft on the palate, medium bodied, a bit of salinity, gentle acidity, velvety texture with a lingering finish.