

2017

PINOT NOIR, SANTA LUCIA HIGHLANDS

SANTA LUCIA HIGHLANDS

273 Cases | Bottled August 2, 2018

Suggested Retail: \$38

VINEYARD

This is our eighth vintage in which we produced a Santa Lucia Highlands Pinot Noir. The wine is a reflection of the wonderful fruit characteristics developed at Escolle Vineyard, located in the northern portion of the Santa Lucia Highlands AVA. The vineyard consists of Chualar Sandy Loam soils and is located on the east facing hillsides on the west side of the Salinas Valley near the town of Gonzales.

VINTAGE

In 2017 there was a welcomed 13 inches of rain prior to the growing season, after several years of drought. Although 13 inches is about the annual average rainfall, the previous two rainy seasons only yielded 5 inches per year. The winter was warmer than average followed by a warmer than average summer growing season. The warm days were mitigated by cool afternoon breezes coming from the Pacific Ocean. We harvested just under three tons of Pinot Noir on September 1 during the cool early morning hours before sunrise to avoid a record heat wave over Labor Day weekend.

WINEMAKING

Traditional Burgundian winemaking techniques were used in making this wine; cold soak for several days, punched down in open top tanks, pressed with a state-of-the-art stainless-steel basket press and aged in Burgundian barrels.

Vineyard:

100% Escolle Vineyard, Santa Lucia Highlands.

Harvest:

Picked and sorted by hand at night on September 1, 2017

Fermentation:

10% whole clusters, 90% destemmed clusters.
Indigenous yeast and naturally occurring malolactic bacteria

Aging:

Aged for 11 months in 18% new French oak barrels.
Filtered for clarity

Alcohol:	pH:	T.A.:
13.8%	3.61	5.63g/L



TASTING NOTES

Brilliant ruby red transparent color. True to variety aromas of dried rose petals, cherry, and damp red-wood forest notes. Elegant, refined textures, lovely balance of acidity and fine tannins. A very pleasant, well balanced, classic Santa Lucia Highlands Pinot Noir that is refreshing, lively and easy to drink.