

2017 Pinot Noir – Arroyo Seco

SPECIFICATIONS & NOTES

TASTING NOTES

Translucent ruby in color, the 2017 Pinot Noir Arroyo Seco is a delightful Burgundian-style pinot with aromas of bright Bing cherry, fresh raspberry and strawberry, and lovely herbaceous notes. With flavors of cherry, pomegranate, cranberry, licorice, dried violet, and damp soil, a mouthwatering acidity, and a clean finish, this pinot will have you coming back for sip after sip. Pairs well with grilled chicken, delicate poached salmon, earthy roasted mushrooms, and Brie cheese.

VINEYARD NOTES

The bed of the Arroyo Seco River which predominately exists as a dry riverbed alluvial mixed with fertile Salinas Valley soils creates an amazing foundation for these vines. Its location in the very southwest of Salinas Valley at the entrance of the Arroyo Seco Canyon provides consistent heat and evening maritime cooling which influences a longer yet intense growing season. The earthy notes are a result of this unique soil and climate conditions.

PRODUCTION NOTES

These grapes arrived on the busiest day of the year. That day one-third of all our production came in. Again, due to the summer heat wave it was obvious that the heat spike did not impact these grapes. The grapes were sound, the stems were healthy, and destemming and crushing lead to a three-day cold soak. The wine was fermented in two lots with two different yeast protocols and pressed into 100% French Oak barrels. After barreling down the malo-lactic fermentation was initiated and timely completed.

WINEMAKER NOTES

I have never seen, nor seen since more perfect grapes. The clone selection tends toward a lighter color but more aromatic wine reminiscent of southern Burgundy. This wine was released last of our three 2017 Pinot Noirs because I felt it needed more time for the aromatics to express themselves. This delicate wine remains one of my favorite Pinot Noirs.



AGING

100% French Oak; 20% New

HARVEST DATE

September 10, 2017

BOTTLING DATE

August 22, 2018

SUGAR AT HARVEST

24.2° Brix

ALCOHOL

14.2%

ACID

67%

pH

3.68



INTEGRITY

W I N E S