



2017

Cherry Pie Pinot Noir | Tri-County

Vineyard Notes

Combining three counties, each in its own AVA, Cherry Pie Pinot Noir showcases the best of each county's unique flavor profile. The Napa County grapes are sourced from the acclaimed Stanly Ranch Vineyard in Carneros which is the coolest of the three climates and provides bright red fruit to the blend. The grapes from Monterey County are sourced from the Alta Loma Vineyard and Arroyo Loma Vineyard which overlook the Salinas River Valley and are planted on gravelly loam soil which creates rich, concentrated earthy flavors in the fruit. The Santa Barbara County grapes are from the Los Alamos Vineyard which lies tucked into a canyon that leads directly to the Pacific Ocean. The sandy soils, bright sunshine and cool ocean breezes combine to lengthen fruit ripening and extend hang time, resulting in intense aromatics and great acidity.

Winemaking Notes

The pinot grapes that go into the Cherry Pie Tri-County Pinot Noir are harvested at night to keep them cool, which creates stable sugar levels and better levels of acidity, as well as ensuring the fruit is less bruised in transport to the winery. The grapes are then fermented in individual county lots and brought together in the blending process. Cherry picking the best lots from the various counties, the wines selected are those that best exemplify the characteristics of each county's terroir.

Tasting Notes

The 2017 Cherry Pie Tri-County Pinot Noir jumps from the glass with aromas of sweet toasty oak with macerated cherries, cranberries and a hint of strawberry. On the palate, this wine is a juicy attack of Rainier cherries, well-balanced with a long, silky smooth finish.

VARIETAL
100% Pinot Noir

APPELLATIONS
63% Monterey, 21% Santa Barbara, 16% Napa

COOPERAGE
100% French Oak, 30% new

WINE ANALYSIS
Alcohol 14.2% • pH 3.68 • TA 5.8g/L • RS 1.19 g/L

