



2015 Pinot Noir, Three Vineyards

VINEYARD NOTES

Combining three vineyards, each in its own distinct AVA, Cherry Pie Pinot Noir showcases the best of each unique flavor profile. The Rodgers Creek Vineyard, located in the Sonoma Coast AVA, rests on a ridge in the Petaluma Wind Gap; a low spot in the Sonoma Coast Range that allows a constant flow of cool air directly from the Pacific Ocean. Well-draining White Rhyolite Volcanic Ash soils allow the earthiness of the Pommard & 777 Clones to shine. The Alta Loma Vineyard is located in the Monterey County AVA, overlooking the Salinas River Valley and planted on Arroyo Seco gravelly loam soil. These sparse, well-drained soils reduce yields, creating rich, concentrated flavors in the fruit. The Los Alamos Vineyard lies tucked into a canyon in Santa Barbara County 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

Cherry Pie defines a winemaking approach and technique created by cult winemaker Jayson Woodbridge whereby a micro fermentation approach is applied to a single-vineyard wine. Each vineyard lot is fermented in open top oak puncheons to allow more complexity and variety in the phenolic, aromatic and flavor components of the wine. This micro-fermentation produces a completely unique representation of the fruit from each vineyard.

Tasting Notes

The 2015 Cherry Pie Pinot Noir jumps from the glass with aromas of raspberry, nutmeg, sandalwood and light smokiness, lifted by a floral note. Silky and delicate up front, with ripe acidity framing the rich, sweet flavors of red berries, and finishing with red cherry and earth.

VARIETAL

100% Pinot Noir

APPELLATIONS

72% Monterey County
20% Sonoma County
8% Santa Barbara County

COOPERAGE

100% French Oak, 20% New

ALCOHOL

13.5%

