



Pinot Noir “Natural Bridges Vineyard” Santa Cruz Mtns. 2013

Pinot Noir from our Natural Bridges vineyard located in the Santa Cruz Mountains. The cool climates of this coastal region help create the wonderful flavors. After a moderately long growing season, the grapes were hand picked and each bunch sorted to find the perfect ripeness. The grapes spent 15 days in primary fermentation, extracting the tannins and color from the delicate skins. The wine was then transferred to French oak barrels for 12 months of aging – before being bottled.

STATISTICS:

Production: 251 cases

Vineyard Location: “Natural Bridges vineyard” Santa Cruz Mountains

Winemakers: Philip Zorn, Angelo Pera

Soil Types: Sandy Loam / clay

Planted: 2006, East/West Axis

Harvest Date: October 1, 2013

Release Date: March 1, 2015

Alcohol: 13.9%

Aging: 12 months in French oak barrels

TASTING NOTES:

After 12 months of aging the wine in French oak barrels, this wine shows raspberry notes and black cherries and plum flavors on the nose. This wine is very smooth and delicate and displays the proper spices expected in a top-level Pinot Noir.

