

CENTRAL COAST PINOT NOIR



2018

TASTING NOTES

A beautiful hue ruby red, this 2018 Pinot Noir has vibrant aromas of ripe berry fruit, plum, and black cherry. Hints of vanilla and pepper offer an airiness to the wonderful aromatics. There is good weight throughout the palate and the wine offers a strong impression of chalky minerals that are overlaid with berry fruits, and hints of elderberry. This rich, extracted wine is a refined Central Coast Pinot Noir.

WINEGROWING NOTES

Our Live Oak Vineyard, located in the Central Coast, is planted on a north-south axis to allow for more sunlight during the cool, coastal growing period. The temperature reduction that occurs into the night and throughout the morning allows for a longer grower season, ultimately proving the crop additional time to develop ripeness and bold flavor. The extraction of color and tannins throughout the primary fermentation help richen the wine for the 12 month oak barrel aging. The 667 Clone was used for a phenomenal Pinot Noir.

2018 VINTAGE

It can be argued that 2018 was the best quality year the Central Coast has ever experienced. The extra month of hang time (on average) allowed for some serious color and flavor development.



APPELLATION

Central Coast

VARIETAL

Pinot Noir

ALCOHOL LEVEL

13.9%

BARREL COMPOSITION

12 months French Oak Barrels

WINEMAKER

Angelo Pera, Phillip Zorn

HARVEST DATE

October 10, 2018

SOIL TYPE

Clay Loam
