

Sarah's Vineyard

Central Coast
Santa Lucia Highlands
California



2016

Pinot Noir Tondre Grapefield

100% Pinot Noir

<i>Winemaker</i>	Tim Slater
<i>Wine Color</i>	Red
<i>Wine Type</i>	Still
<i>% Alcohol</i>	13.8
<i>RS (gm/l)</i>	na
<i>TA (g/L) /pH</i>	na
<i>Case Production</i>	227

Tasting Notes

Lots of strawberry and raspberry flavors accented with fresh red flowers and sage. On the palate, white pepper, a hint of spice, and decadent white chocolate complement the long finish. Pair with savory pork chops or a green lentil curry.

Winemaker Notes

Our annual Santa Lucia Highlands release of Pinot Noir under our “Appellation Series” highlights one of California’s most influential PN growing districts. With its close proximity to cold Monterey Bay, the S.L.H. boasts a long growing season, strong winds, and mountainside soils - perfect conditions for growing Pinot Noir. The Pinots grown in this small appellation are some of the most sought-after in the country. In 2016, we were fortunate to secure fruit from the Alarid family’s Tondre Grapefield. After a cold soak, fermentation began using yeast RC212 in small, open top bins. Manual punchdowns of the cap occurred three times daily prior to the wine being pressed and “barreled down” for eleven months aging in small French oak cooperage, thirty-seven percent of which was new wood. Just 227 cases were bottled in late August of 2017.

Cooperage: French Oak, 37% New, 11 months

89 Points & Recommended - Wine Enthusiast 08/16

