



2017 MONTEREY COUNTY PINOT NOIR



A renowned wine writer said the best wines must exhibit four virtues: a distinctive style and quality unlike any other; a unique expression of origin (terroir); an intense but not overpowering flavor; and satisfying to the palate and intellect- in other words, be a wine worth talking about! Our winemaking team has passionately crafted this debut vintage with these virtues in mind.

The 2017 growing season started off with ample rain, which helped to replenish soils after 5 years of drought. The much needed rainfall helped to generate healthy vine growth. Mild spring weather led to successful bloom and set of healthy grape clusters. Warmer temperatures in July helped to achieve full ripeness in the grapes. A heat wave in early September sped up ripening, but by the end of the month it slowed back to normal as the temperatures cooled.

AROMAS: Dark cherry and toasted oak with subtle strawberry and herbaceous notes of rosemary.

FLAVORS: Earthy notes of dried herbs, plums and dried red fruits. Bright acidity focuses the fruit and helps create a long and generous finish.

APPELLATION: Monterey County



AGING: 6 months on oak

BLEND: 100% Pinot Noir

TA / pH: 0.55 (g/100mL) / 3.75

ALCOHOL: 13.5%

RS: 0.14 (g/100mL)

Bottle Dimensions:	Case Dimensions:	Pallet Configuration:	UPC	SCC
Height 11.61"	35.8 pounds	40" x 48"		
Width 3.4"	Length 14.5"	56 Cases Per Pallet	0 87712 30107 6	(01)00087712371079
	Width 11.25"	14 Cases Per Layer		
	Height 12.0"	4 Layers Per Pallet		