

## 2017 Heirloom Clones Estate Pinot Noir



**The Vineyards:** Heirloom clones of Pinot Noir are from the original plantings of grape-growing pioneers. Our Heirloom Clones Estate Pinot Noir comes from four different Estate sites - our Lindsay Paige, Ryan Spencer, Alfaro Family and Mary Katherine vineyards. The clones used are Calera, Mt. Eden, Pommard, Martini and Swan.

**The Winemaking:** 80% of the grapes were de-stemmed and 20% were left as whole clusters. Then they were placed into small open-topped fermenters. The must was chilled to 50 degrees Fahrenheit and cold soaked for five days. Fermentation began spontaneously. No punch downs were performed. To avoid over-extraction and to keep the cap moist during fermentation we performed rack-and-returns via gravity. After fermentation the wine was pressed off directly into French oak barrels where it underwent a natural malo-lactic fermentation. It was then aged for 9 months on its lees and bottled unfined and unfiltered.

**The Wine:** Deep ruby color, aromas of licorice on the nose, with flavors of cedar box, black olive, cranberry and anise on the palate. Finishes with nicely balanced tannins and bright acidity.

### Technical Data:

<b>Production</b>	147 cases	<b>Release Date</b>	February 2019
<b>Alcohol</b>	13.5 % by vol.	<b>Aging</b>	9 months in French oak barrels
<b>Bottle Size</b>	750 ml	<b>Suggested Retail</b>	\$40.00