



DATA	WINEMAKER INPUT
Wine	Wild Eye Pinot Noir
Vintage	2017
Appellation	Santa Lucia Highlands
% Blend by Appellation	100% Santa Lucia Highlands
UPC Code	861180002617
Suggested retail	\$35
% Alcohol	14.70
Varietal Blend	100% Pinot Noir
Residual Sugar (g/100ml)	0.08
Total Acid (g/100ml)	0.61
Final pH	3.72
Cases Produced (9L)	340
Malolactic fermentation	100%
Oak Treatment	Fermented in stainless steel tanks and aged 100% French Oak barrels
Harvest Dates	September 2017
Brix at Harvest	26.3
Bottling Date	July 2018
Vintage Notes (Description of growing season from bud break through harvest)	The 2017 vintage was ideal for producing high quality, fruity and elegant wines. With dry spring, temperatures remaining constant through bloom resulting in a very good fruit set for Pinot Noir. Warm weather during the day and cool nights allowed for fruit to mature at a normal rate, from bud break, to berry set, to harvest. This was a predictable harvest occurring during the month of September. An early September heat wave (Labor Day Weekend) resulted in the Pinot Noir vines to start shutting down and called for an early pick.
Vineyard Notes	The Pinot Noir was dry farmed for the 2017 vintage, when the heat spell struck, the vines were not able to recover and we decided to pick earlier than normal.
Winemaking (Pick details, Fermentation process, aging process)	Picked at night and crushed gently to close topped stainless-steel tanks. A gentle pump over regime was implemented to extract flavors and color for the duration of the ferment. Pressed gently after fermentation, the wine was settled than racked to 100% French oak barrels for malolactic fermentation and aging. The wine was bottled at the end of July 2018 and held for 90 days before release to retail market.
Aromas (3 – 5)	<ul style="list-style-type: none"> • Cherry • Coco • Pommard Pinot Noir • Toasty oak
Flavors (3 – 5)	<ul style="list-style-type: none"> • Cherry • Toasted baguettes • Earthy, mushrooms • Spicy oak
Structure (body, tannins, finish, acidity)	<ul style="list-style-type: none"> • Clean and bright entry • Very soft tannin • Oily finish