

2015 SOBERANES VINEYARD PINOT NOIR

SANTA LUCIA HIGHLANDS

WINEMAKER'S NOTES

APPEARANCE Ruby red

AROMAS Black tea leaves, clove, licorice, cocoa and baked apple

PALATE

Fresh lychee and subtle jasmine, vanilla oak

FINISH

Tense complexity with a sweet closure

MOUTHFEEL

Consistent length with a great depth of flavor

AGE-ABILITY Given proper cellaring this wine will provide drinking pleasure through 2024. If enjoying before 2019, we recommend decanting.

PAIRINGS Pasta tossed with Meyer lemon, parsley and ricotta

VINTAGE DESCRIPTION

Soberanes Vineyard, once a Mexican Land grant to the Soberanes family during the mid-1700s, is a piece of California history. Located in the Santa Lucia Highlands, known for growing conditions unlike any other region in California, the site's swift afternoon ocean breezes develop fruit with cool, fresh acidity.

2015 was a unique vintage. The vines budded out early, set a moderate crop and began veraison earlier than usual in late June through early July. Due to prolonged sunny days pushing flavor maturity, fruit was ready for picking a short 30 days after coloring. Harvest began in the middle of August, with sugar and acid in perfect balance. The resulting wines are distinct in their character and complexity.

HARVEST DATES

August 12 – 15, 2015

ALCOHOL 13.9%

AVERAGE BRIX 24.3°

WHOLE CLUSTER 20%

BARRELS 100% French Oak Barrique barrels, 30% new, 17 months élevage

RELEASE DATE September 1, 2017