



TWOMEY

2017
SOBERANES VINEYARD
PINOT NOIR
SANTA LUCIA HIGHLANDS

TASTING NOTES

APPEARANCE

Deep cardinal red

AROMAS

Green strawberry and rhubarb with brown sugar

PALATE

Acid-driven sweetness of blood orange and tangerine

MOUTHFEEL

Satiny tannins for a milk chocolate texture

FINISH

Pure fruit fills the back of your palate and creates a distinct and memorable final scene

AGEABILITY

7+ years

PAIRING

Spaghetti alla carbonara with whole wheat pasta

NOTES FROM THE VINEYARD

California saw heavy rains during the first two months of 2017, and the Santa Lucia Highlands were no exception. Temperatures, however, were relatively warm and the growing season began on time in late March. The winter rains allowed the vines to quickly develop strong canopies, and advantageous conditions during bloom made way for a strong berry set. A warm summer accelerated vine development through veraison in July, and the grapes reached optimum ripeness in late August. The natural cooling effect of the coastal breezes in the Santa Lucia Highlands lent themselves to producing a fresh, pure and energetic Pinot Noir.

HARVEST DATES

September 28-October 9, 2017

ALCOHOL

13.6%

AVERAGE BRIX

22.7°

BARREL AGING

16 months in barrel, 9 months on primary lees

BARRELS

100% French Oak, 12% new

WHOLE CLUSTER

30%

RELEASE DATE

September 2019