

CLAIBORNE & CHURCHILL

2017 CLASSIC PINOT NOIR

CELLAR NOTES

The 2017 vintage had a double nature. During the spring and summer it was quite cool, and then it got very warm in the first week of harvest. This produced many wines with a character that expresses both freshness and ripeness. Our Twin Creek Vineyards are on low lying cooler soils so they were not yet ripe and thus less effected by the heat in the last week of August. They reached final ripeness a week or more after the Labor Day heat wave abated and so are more typically cool climate in character.

The three clones were picked and vinified separately. All were de-stemmed into one ton fermenters. The punch downs were done by hand to extract flavors over the two week maceration. The wines went to barrel immediately after the ferments. The secondary malolactic ferment took place in barrel slowly - finishing in March. The barrels were selected and blended in May with the bottling taking place in August.

TASTING NOTES

As is typical of traditional Pinot Noir the color is of medium density with a burgundy hue. Initial aromas are driven by spice, strawberry, and a fresh sappiness that reminds one of snap peas. There are undertones of faded floral pot-pourri, savory notes, and a pleasant damp earth quality. The mouth displays fresh fruit sweetness which balances the youthful grip of tannins and acid. As with many young Pinots this will be at its best with food.

VINEYARDS

100% ESTATE TWIN CREEKS
EDNA VALLEY AVA

CLONES

48% MARTINI
32% 2A
20% #113

ROOTSTOCK

101-14 AND 5C

HARVESTED

SEPTEMBER 3-21, 2017

BARREL AGING

15% NEW FRENCH OAK
AGED 10 MONTHS IN BARREL

BOTTLED

AUGUST 9, 2018

CASES PRODUCED

750 750ML

