

2017 White Label Pinot Noir

CELLAR NOTES

Three Edna Valley vineyards contributed their fruit to this wine. Greengate Vineyard gave almost half, and is but a stone's throw away from the winery. Wolff Vineyard contributed slightly more, and is a bit further east geographically. The characteristics of the vineyards are distinct due to differences in both soil and farming. Sometimes the marriage of opposites makes for a more entertaining union. The remaining 10% is from our Estate Twin Creeks Vineyards, located just across the road from the winery. The low lying colder soils of this site particularly welcome earlier and warmer vintages. Clonal diversity is an added advantage of these Estate vines. The combination of heritage clones and more modern selections creates complexity and depth.

The distinguishing event of the '17 vintage was the extreme heat storm that arrived Labor Day weekend. Until then it seemed a normal year. Wines picked before the heat were vibrant and lively - wines picked after more brooding and dark. We picked both before and after yielding aspects of each.

TASTING NOTES

The aromas open with a bright red fruit and floral statement. What follows is more interesting as the next layer down is a complex mix of bacon, dried leaf, cinnamon, and warmer ripe fruit. The textures on the palate are of medium density with a coherent and rich even tannin carrying through to the long finish.

PAIRINGS

Pinot Noir is ever the diplomat at the table, bringing out the best in a wide variety of foods. We expect this wine to be at its peak fairly early. It will reward drinking in the next few years.

VINEYARDS

50% WOLFF VINEYARDS CLONES: #667, 777, 115

40% GREENGATE RANCH

AND VINEYARD

CLONES: POMMARD, 2A 10% FSTATE TWIN CREEKS

CLONES: POMMARD, 2A

BARREL AGING

25% NEW FRENCH OAK 75% NEUTRAL OAK

BOTTLED

JUNE 28, 2018

CASES PRODUCED 758 750ML

