

2019

BLANC DE NOIR

SAN LUIS OBISPO COAST

67 Cases | Disgorged on August 24, 2021

Suggested Retail: \$55

VINEYARD

Both vineyards are located within the San Luis Obispo Coast AVA and enjoy cool coastal Mediterranean climate. Stone Corral Vineyard is four miles inland from Pismo Beach in the open Edna Valley on southeast facing slopes. Riven Rock Vineyard is at the northern end of the San Luis Obispo Coast inland six miles from the town of Cambria in the narrow Santa Rosa Creek canyon. Both vineyards are planted almost exclusively to Pinot Noir and enjoy long growing seasons yielding pronounced aromatics, fine tannins and good acidity.

VINTAGE

We believe that 2019 is an exceptional cool vintage with near ideal weather during the dormant winter months as well as the growing season. The vines received an above average amount of rainfall of 24" during the 2018/2019 winter. This may have led to a later than average bud break with many dormant vines on March 1. Overall, the growing season was cool without heat spikes.

WINEMAKING

This is our first venture into sparkling wine, and we did it in partnership with Cutruzzola Vineyards. The wine is a 50/50 blend of Stone Corral Vineyard and Riven Rock Vineyard. The base wine (cuvée) was fermented and aged in stainless steel, did not undergo malo-lactic fermentation and was finished without dosage. This is a crisp, fruit forward Sparkling wine.

Vineyard:

Stone Corral (50%), Riven Rock (50%)

Harvest:

Harvested by hand on August 21st and 23rd, 2019.

Fermentation:

Whole cluster pressed, juice chilled and settled overnight. Base wine (cuvée) 100% stainless steel tank fermented and aged.

Tirage – April 20, 2020.

Aging:

Brut Nature, *sans dosage*.

Alcohol:	pH:	T.A.:
13.0%	3.17	8.3g/L



TASTING NOTES

Light pale color, fine bubbles. Clean fresh nose, light brioche and faint apple notes. Very fine bubbles, vivacious flavors, verve, and a lingering freshness that fans out like a scissortail swallow on the palate.

2019 BLANC DE NOIR SAN LUIS OBISPO COAST

20 Cases | Disgorged on December 21, 2022
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