

2016

PINOT NOIR, ESCOLLE

SANTA LUCIA HIGHLANDS

48 Cases | Bottled February 22, 2018

Suggested Retail: \$42

VINEYARD

Escolle Vineyard is located at the northern end of the Santa Lucia Highlands appellation, 400 feet above sea level with north-south row orientation. This is a cool growing area with morning sun and cool maritime breezes in the afternoon. Soils consist of Chualar sandy loam which allows for great root distribution and development. Honoré Escolle purchased this summer property for his family in 1878.

VINTAGE

The 2016 growing season was generally cool. Although the drought continued through 2016, there was a significant amount of rainfall prior to budbreak, 16 inches, and the vines responded positively with healthy shoot growth and moderate yields. The yields in 2016 were moderate at 3 tons/acre.

WINEMAKING

Classic Burgundian winemaking techniques were used in making this wine; cold soak for several days, punched down in open top tanks, pressed with a state-of-the-art stainless steel basket press and aged in Burgundian French oak barrels.

Vineyard:

100% Escolle Vineyard, French Clone 236.

Harvest:

September 2 2016. Harvested and sorted by hand.

Fermentation:

20% whole clusters, fermented in 4.5-ton open-top stainless steel tanks.

Aging:

Aged for 16 months in French oak barrels,

33% new *Tonnellerie Sirugue* oak barrels.

Non-fined and non-filtered.

Alcohol:

pH:

T.A.:

13.9%

3.68

6.15g/L



TASTING NOTES

Nose of cherry preserves, dried porcini mushrooms, caper berry and clove. Seamless, silky textures, full body, nice balance of acidity. Lingering flavors of small red fruits and botanical notes.