

2017
AVIATOR

SAN LUIS OBISPO COUNTY

136 Cases | Bottled June 14, 2019
Suggested Retail: \$20

FLYING CLOUD

Flying Cloud wines are produced at Stephen Ross Wine Cellars, and the name Flying Cloud pays tribute to the Eden Prairie airport in winemaker Stephen Ross Dooley's home state of Minnesota.

VINTAGE

The 2017 vintage was marked by an abundant amount of rainfall during the 2016/2017 winter at 35 inches. The growing season was relatively cool. There were several days of warmish weather in May and June, but only into the 80s. We had a small rain event in early August, which measured a tenth of an inch. After the Pinot Noir was harvested, there was a heat wave lasting three days, September 1 – 3, peaking on September 2 at 114 degrees. The 2017 growing season started with above average winter rainfall followed by a cool damp spring, warm summer days, and a heat spike at the end of August. Temperatures cooled in September which allowed grapes to ripen gradually. The wines show good intensity with higher than normal acidity.

WINEMAKING

The Aviator blend was made using classic Burgundian methods of production; the grapes were de-stemmed and crushed into small stainless steel tanks, pumped-over and punched down daily during the peak of fermentation, 12 to 14 days of skin contact, lightly pressed with a state-of-the-art stainless steel basket press, and aged in neutral French oak barrels for fifteen months.

Appellation:

Edna Valley Pinot Noir,
Paso Robles Zinfandel and Petite Sirah.

Varieties:

45% Pinot Noir, 28% Petite Sirah, 27% Zinfandel

Fermentation:

fermented in small open top stainless-steel refrigerated tanks

Aging:

Aged in 2-4 year old French oak barrels 20 months

Alcohol:	pH:	T.A.:
14.0%	3.64	5.78g/L



TASTING NOTES

A balanced red blend for any night of the week. Aromas of sour cherry, black plum, and cranberry are accented by white pepper, chocolate and cardamom over a core of minerality. The fine tannins offer a perfect amount of grip.