

2017

PINOT NOIR, ESCOLLE

SANTA LUCIA HIGHLANDS

49 Cases | Bottled March 20, 2019

Suggested Retail: \$48

VINEYARD

Escolle Vineyard is located at the northern end of the Santa Lucia Highlands AVA (American Viticultural Area), a small compressed growing region on the western mountain benchlands of Monterey County's Salinas Valley. The exposure is east facing, and 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

In 2017 there were a welcomed 13 inches of rain prior to the growing season, after several years of drought. Although 13 inches is about the annual average rainfall, the previous two rainy seasons only yielded 5 inches per year. The winter was warmer than average followed by a warmer than average summer growing season. The warm days were mitigated by cool afternoon breezes coming from the Pacific Ocean. We harvested just under three tons of Pinot Noir on September 1 during the cool early morning hours before sunrise to avoid a record heat wave over Labor Day weekend.

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:

Escolle Vineyard. Block D-10, Dijon clone 115

Harvest:

September 1, 2017. Harvested and sorted by hand.

Fermentation:

10% whole clusters, fermented in 4.5-ton open-top stainless steel tanks. Indigenous yeast and naturally occurring malolactic bacteria

Aging:

Aged for 18 months in French oak barrels, 33% new *Tonnellerie Sirugue* oak barrels.

Non-fined and light filtered.

Alcohol:	pH:	T.A.:
13.8%	3.59	5.59g/L



TASTING NOTES

This wine is quite dark ruby-black. The nose is complex with dark cherry, raspberry, bittersweet chocolate, rose petals and a hint of forest floor. The mouthfeel is soft with exceptionally fine tannins, exhibiting elegant strength without muscle. The impeccable balance carries all the way through the intriguingly complex finish.