

FOG RIVER™ VINEYARDS

2017 MONTEREY COUNTY PINOT NOIR

WINEMAKING

Winter and spring with an abundance of rain brought relief for the vineyard managers following another six years of drought in California's Agriculture. With the increased moisture at the root level, the vines showed good vigor and bud break looked promising. The moderate temperatures without any prolonged heat spikes, as well as the cool late afternoon ocean breezes, helped the clusters to reach maximum ripeness and excellent tannin structure. The sustainably farmed fruit was sourced from six different vineyard blocks of Monterey and Arroyo Seco of Monterey County that benefit from generous sunshine and cool late afternoon breezes and layers of fog that move in from the Pacific Ocean, the natural air conditioning of the Central Coast region. The well balanced fruit of Pommard and Dijon clones were harvested in the early morning hours and shipped immediately to the nearby crush pad. The clusters were triaged and de-stemmed before transferring into pre-chilled stainless steel tanks for cold soaking to extract flavor and color. The must was kept cool during the first couple of days while the cap was punched down and the juice pumped over twice a day before inoculation. The different lots were fermented separately between 82–86 degrees for up to 11 days and left on the skin for 15–18 days, then gently pressed off and aged for up to 6 months in French barriques.

COLOR

Sweet ruby red with violet notes, light to medium density.

AROMA

Wild strawberry, ripe raspberry and Bing cherry with subtle notes of tobacco, spice and oak.

PALATE

Aromas of milk chocolate, smoked honey, cranberry muffin, and engaging, medium-long caramel-laden nuts, savory herbs, and crystallized orange peel finish with moderate oak flavor. A spicy, zesty Pinot Noir with a sultry, smoky edge.

Blend: 96% Pinot Noir, 2% Syrah, 2% Petite Sirah
Appellation: Monterey County
Alcohol: 13.5%
Residual Sugar: 3.2 g/L
Acidity: 11.0 meq/L
pH: 3.56

