

RUSSELL JOYCE

SANTA LUCIA HIGHLANDS
PINOT NOIR
2021

TECHNICAL DATA

APPELLATION	SANTA LUCIA HIGHLANDS		
VINEYARD	TONDRE GRAPEFIELD, ESCOLLE VINEYARD		
BRIX	22.5 - 23.5	PH	3.6
ALCOHOL	13.5 %		
CLONES	777, 667, Pommard 4, 943, 115		
PRODUCTION	400 cases (12x750ML)		
UPC	8 9562700204 5		



This special appellation cuvée was crafted to capture the cool-climate terroir of the Santa Lucia Highlands. Hand selected barrels from two distinct vineyards, Tondre Grapefield and Escolle Vineyard, were all fermented in small separate lots and blended together to create this elevated wine. A hands-off approach in the cellar allows this wine to show the vibrant fruit, rich texture and elegant tannins which are trademarks of this appellation.

WINEMAKING

- Fermented whole berry in small open top fermentors.
- Cold soaked for 4-5 days before natural fermentation began.
- Primary fermentation lasted between 12-14 days before draining.
- Aged sur lie for 10 months in 30% New French oak.
- Bottled unfinned and unfiltered.

AROMA *fresh blueberry, ripe raspberry, matcha green tea, fresh mushroom*

PALATE *fresh red cherry, fresh blueberry, ripe raspberry, cinnamon toast crunch, cola*

Fruit-forward and lean, edgy and vibrant. There's a reason why the Santa Lucia Highlands stands out. This wine is so easy to drink alone, but if you're looking for a time to pop it, the fresh fruit and subtle spice would be great with the traditional Thanksgiving sides.