

# 2018 ESCOLLE PINOT NOIR



## WINE TECHNICAL DATA

APPELLATION	SANTA LUCIA HIGHLANDS		
VINEYARD	ESCOLLE VINEYARD		
BRIX	23 - 23.5	PH	3.61
ALCOHOL	13.3 % by Vol		
CLONES	777, 667, 115, 943		
PRODUCTION	300 cases (12X750ML)		



## PLACE

Planted in 2008 in the Northern portion of the Santa Lucia Highlands, Escolle Vineyard is fast becoming one of the SLH's top Crus. This site is impeccably farmed by the Caraccioli Family, who are incredible stewards of their land. Very low water usage translates into low yields of intense fruit full of flavor and acidity. The strong marine influence and well drained gravelly loam soils of Chular combine to deliver Pinot Noir fruit that showcases both power and finesse.

## WINEMAKING

- Fermented 10% whole-cluster, in small open-top fermenters
- Racked to tank and allowed to settle a month prior to bottling.
- 100% neutral French oak
- Aged sure lie for 10 months.
- Bottled unfiltered and unfined

**AROMA** *Morello cherry, cinnamon stick, delicate rose*

**PALATE** *Red raspberry, tangy cherry, pomegranate, plum, blood orange*

*Fine sense of delicacy now and future potential, showing a dark fruit profile and loads of energy. This Pinot Noir, while rewarding now, will evolve nicely in the bottle with more floral dimension to emerge on the nose and a fuller palate to develop over the next few years.*