

2018 JOYCE ESTATE PINOT NOIR



WINE TECHNICAL DATA

APPELLATION	CARMEL VALLEY		
VINEYARD	JOYCE VINEYARD		
BRIX	23	PH	3.6
ALCOHOL	13.6 % by Vol		
CLONES	777, 667, 114		
PRODUCTION	100 cases (12X750ML)		



PLACE

Planted in 1990, the small Joyce Estate is tucked away in a small village in Carmel Valley, located on the West side of the Santa Lucia Highlands. Well drained chalk rock laden soils enriched by the seabeds that once existed there, combined with the coastal influences, sets the stage for a wine of tremendous depth and energy, which allow for longevity.

WINEMAKING

- Fermented 10% whole-cluster in small open top fermenters
- Cold soaked for 4-5 days before natural fermentation began.
- Primary fermentation lasted between 12-14 days before drain.
- Must was slightly pressed.
- Aged sure lie for 10 months in 100% neutral French oak.
- Bottled unfiltered and unfined

AROMA *Subdued red berries, dusty earth, kirsch, tea spices*

PALATE *Red berry, black cherry, tangy plum, cranberry, black tea, cola bean*

Dark in color and in character with an array dusty spices with a burst of acidity.. The palate feels full and includes racy currant, cherry and fleshy plum fruits as well as some rustic elements, herbs de Provence and red apple skins. This deep garnet wine is a crunchy/mineraly young Pinot that slowly reveals itself, but develops nicely with air.