

# 2018 RIVER ROAD PINOT NOIR



## WINE TECHNICAL DATA

APPELLATION	SANTA LUCIA HIGHLANDS		
VINEYARDS	TONDRE GRAPEFIELD ESCOLLE VINEYARD MANZONI VINEYARD		
BRIX	22.5 - 23.5	PH	3.66
ALCOHOL	13.7 % by Vol		
PRODUCTION	200 cases (12X750ML)		



## PLACE

The fruit for this Pinot Noir come from several different vineyards in Santa Lucia Highlands. All of these sites experience very strong marine influence which combined with ancient glacial soils consisting of sand, gravel, limestone and shale loam, help create wines with bright acidity, vibrant fruit and medium wight and texture.

## WINEMAKING

- The grapes were mostly de-stemmed with 15% remaining whole clusters.
- Fermented at cool temperatures in small open-top temperature controlled tanks.
- The wine was aged on its lees for 10 months in neutral French oak barrels .
- Racked to tank and allowed to settle for a month prior to being bottled .
- Unfiltered and unfinned.

**AROMA** *Earthy berries, cherry, sugar beet, briar spices*

**PALATE** *Black cherry, raspberry, dusty plum, wilted roses*

*The River Road Pinot Noir pays homage to the Santa Lucia Highlands AVA. Escolle Vineyard, Tondre Grapefield and Manzoni Vineyard were all blended together to create this special cuvée. A bit deeper in style with expressive fruit intensity and a crunchy array of mineral, earth and spice to satisfy the medium bodied palate that fleshes out with air.*