

2018

ESCOLLE VINEYARD PINOT NOIR



TECHNICAL DATA

APPELLATION	SANTA LUCIA HIGHLANDS		
VINEYARD	ESCOLLE VINEYARD		
BRIX	23 - 23.5	PH	3.61
ALCOHOL	13.3 %		
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 one month prior to bottling.
- 100% neutral French oak.
- Aged sur lie for 10 months.
- Bottled unfinned and unfiltered.

AROMA *Morello cherry, cinnamon stick, delicate rose*

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

SMALL LOT WINES FROM MONTEREY, CALIFORNIA WITH BALANCE, FINESSE & FOCUS.