

# JOYCE ESTATE PINOT NOIR

2018



## TECHNICAL DATA

<b>APPELLATION</b>	CARMEL VALLEY		
<b>VINEYARD</b>	JOYCE VINEYARDS		
<b>BRIX</b>	23	<b>PH</b>	3.6
<b>ALCOHOL</b>	13.6 %		
<b>CLONES</b>	777, 667, 114		
<b>PRODUCTION</b>	100 cases ( 12x750ML )		



## PLACE

Planted in 1990, the small Joyce Estate is tucked away in Carmel Valley Village, 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 clusters in small open top fermenters.
- Cold soaked for 4-5 days before natural fermentation began.
- Primary fermentation lasted between 12-14 days before draining.
- Must was slightly pressed.
- Aged sur lie for 10 months in 100% neutral French oak.
- Bottled unfiltered and unfiltered.

**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 young Pinot that slowly reveals itself, but develops nicely with air.*

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