

VISTA LOBOS PINOT NOIR

2018



TECHNICAL DATA

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|--------------------|------------------------|-----------|------|
| APPELLATION | MONTEREY | | |
| VINEYARD | PELIO VINEYARD | | |
| BRIX | 22.5 | PH | 3.51 |
| ALCOHOL | 12.6 % | | |
| CLONES | 777, 667 | | |
| PRODUCTION | 125 cases (12x750ML) | | |



PLACE

The Vista Lobos Pinot Noir comes from a cool windswept vineyard site that lies just seven miles from the coast of Carmel. Perched 1000 feet above sea level, this site overlooks Carmel Valley with views that extend outward towards Point Lobos and the Monterey Bay. Dry chalk rock-laden soil produces a wine that showcases the coastal terroir.

WINEMAKING

- The grapes were mostly de-stemmed with 10% remaining whole clusters.
- Fermented at cool temperatures in small open-top temp. 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 unfiltered.

AROMA *Macerated cherries, cranberry, chalky spice, rosewater*

PALATE *Cherry, plum, saffras, black raspberry, loamy earth, dried flowers*

Vista Lobos Pinot shows wonderful delicacy and mineral tones with a classic profile of cherry, strawberry and bramble berry fruits along with a fine array of stones and spices. This wine is delightful fresh and vivid with purity of form and almost no trace of oak and a lingering lightness that balances a touch of earth and rose petals.

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