



2018 ESTATE GROWN • PINOT NOIR • MONTEREY

District 7 is all that Monterey as a winegrowing region has to offer. The number refers to our official regional designation within the state of California, but District 7 is much more than just a prime number. Most experts recognize Monterey County as one of the most beautiful and diverse winegrowing regions in the world with complex soils and coastal weather patterns. Our winemaking team reaps the benefits of the exceptional fruit we produce, creating wines that are fruit forward, true to varietal character and a delicious reflection of Monterey.



SUSTAINABILITY

Our family has farmed wine grapes in Monterey County, California since 1972. We are committed to cultivating a sustainable future from grapes to glass and as caretakers of our estate grown vineyards, we intend to do just that. Today, we are the proud stewards of 11 certified sustainable vineyards along with a state-of-the-art winery that is entirely powered by renewable wind energy. At our core, we strive to grow and produce delicious wines in a way that is good for the environment and good for our community.

VINEYARDS

Of all the grape varieties, Pinot Noir is perhaps the most sensitive to its terroir. It responds to every fold in the earth and every suggestion in the weather. We harvest 100% of our Pinot Noir from sites located on the northern benches of Monterey's Salinas Valley. Here the cool, windy, foggy conditions produce wines of great character, texture and structure.

WINEMAKING

Each of our estate vineyards is harvested block by block based on flavor and ripeness rather than statistical analysis. Upon arrival at the winery, the grapes were destemmed, crushed and fermented in open-top fermenters. Regular punch downs of the cap over the 2-3 weeks of fermentation and maceration ensured full extraction of the color and flavors. The wine was aged with a combination of new and seasoned oak to retain the fruit and enhance complexity.

TASTING NOTES

Our 2018 Pinot Noir delivers the subtle elegance that can only come from sustainably farmed, cold-climate vineyards. Key aromatics include cherries, plums and raspberries with notes of mocha, vanilla and smoky oak. The palate is rich, smooth and silky with a lingering bright red fruit finish. This is the perfect wine to serve with salmon, pork, lamb or soft cheeses.

WINE FACTS

APPELLATION: Monterey

COMPOSITION: 100% Pinot Noir

AGING: French oak, 12 months,
25% new

ALCOHOL: 13.5% PH: 3.71 TA: 5.4 g/L