



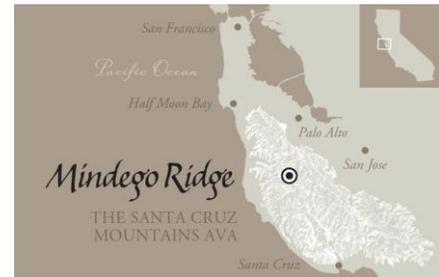
 MINDEGO RIDGE 2015 PINOT NOIR, SANTA CRUZ MOUNTAINS

IN THE VINEYARD

The 2015 growing season could be described as a tragic romance with heartbreak, folly and a silver lining ending. Despite warm winter months and early bud break, May's unrelenting cool, damp weather during bloom handicapped pollination and led to poor fruit set and shatter. Less than half of our normal crop size developed into viable fruit. Late summer heat spikes of several 100-plus-degree days then harkened fast and early ripening of the small crop that remained, hindering normal sizing of fruit prior to veraison. This produced clusters half their normal size with tightly packed tiny berries. The beauty that quells this farmer's heartbreak is that the limited amount of wine made from the 2015 vintage shows deep concentration with amazing acidity, fine grained tannins and the structure to cellar for years to come.

IN THE CELLAR

To preserve the character of both the vineyard and vintage, our Pinot Noir is made in small lots with minimal intervention in the cellar. Gentle de-stemming, with the addition of 50% whole cluster and no SO₂ on the crushpad. Whole berries are cold-soaked until native fermentation begins, then given daily punchdowns. After approximately two weeks on skins, wine is gently basket-pressed to 1/4 new, 3/4 neutral French oak. Wine completed native ML fermentation November 19th. Bottled unfinned and unfiltered.



TECHNICAL NOTES

Appellation: Santa Cruz Mountains
 Winemaker: Ehren Jordan
 Acreage: 8.7 acres Pinot Noir, 100% Estate Grown
 Exposure & Slope: South facing mountain slopes, 20-25%
 Soil Type: 10-18" of silty clay loam over fractured shale subsoil
 Marine Influence: 9 miles from the Pacific, adjacent to redwoods
 Elevation: 700' to 950'
 Clone Selection: Dijon (114, 115, 667, 777, 828, 943)
 Rootstock Selection: 420A and 3309
 Vine Spacing: 7' x 4' (1600 vines/acre)
 Yield: 0.8 tons per acre

Harvest: August 18-22, 2015
 Barrel Regimen: French Oak, François Frères, 25% new
 Barrel Aging: 11 months
 Finished Alcohol: 13.7%
 Chemistry @ Harvest:
 22.8-23.7 Brix
 3.31-3.35 pH
 7.8-8.3 g/L titratable acidity
 Bottled: August 17, 2016
 302 cases produced
 Retail Price: \$48