



Mindego Ridge 2016 Pinot Noir, Santa Cruz Mountains

In the Vineyard

In welcome contrast to 2015's challenging vintage, the 2016 growing season kicked off with nearly normal winter rains and a warm January that advanced bud break. A cool summer then prolonged hang times allowing flavors to develop with ideal phenolic ripeness at modest sugar levels and remarkable acidity that is typical of this site. The wines that result are beautifully balanced, age-worthy and stunning to the core.



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 40% 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 barrel. Wine completed native ML fermentation February 16th. 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)

Harvest: Aug 20-Sept 18, 2016
Barrel Regimen: French Oak, François Frères, 25% new
Barrel Aging: 11 months
Finished Alcohol: 13.9%
Chemistry @ Harvest:
23.2-23.8 Brix
3.51 pH
6.6 g/L titratable acidity
Bottled: August, 2017
640 cases produced
Retail Price: \$48