

FOLKTALE

WINERY & VINEYARDS

95
POINTS
CA State Fair



2015 MONTEREY COUNTY PINOT NOIR

Appellation:	Arroyo Seco AVA, Monterey County
Composition:	100% Pinot Noir
Production:	1140 cases
Alc. by Vol.:	14.5%
Best to Drink:	Now through 2024

WINEMAKER'S NOTES

We set out to make a Pinot Noir that showcases the flavor and complexity of Monterey County wine. To do this, we utilized fruit from three different vineyards, all of which are in the Arroyo Seco AVA.

Misson Ranch is located on a hill with rich, loamy soils that provides minerality. The Francioni-Griva vineyard is more exposed to the wind, creating harsher growing conditions that produces small, concentrated, flavorful berries. The Cedar Lane vineyard is tucked into the Arroyo Seco valley, warm and insulated from the wind. This blend of terroir features minerality from Mission Ranch, warm, ripe character from Cedar Lane, and complexity from Francioni-Griva. All three vineyards are farmed and harvested sustainably.

This vintage, we really wanted to make a wine that captures the true fruit expression of Pinot Noir grown in the Monterey County. We harvested fruit from the three ranches near the end of September, hand sorted the fruit three times, and cold soaked the grapes for 48 hours. We allowed 100% spontaneous native fermentation, which really allows the true nature of this fruit to shine.

After first fermentation, the batch was pressed and put into neutral French oak barrels where spontaneous malolactic fermentation took place. We bottled this vintage on 7/15/16.

This Pinot Noir is the essence of the Arroyo Seco in a bottle. Its rich and complex characters should be given an opportunity to open up by swirling in the glass or decanting. Rich mineral notes begin the bouquet with slate and graphite, soon opening to rich notes of black cherry, cola, and soft earth.

Hints of light black pepper, leather, and vanilla balance everything out. On the palate, bright and lively acid is balanced by a nice minerality, leading to a long, rich finish. This wine is exceptional on its own, or paired with your favorite hard rind cheese, mushroom dish, or dark chocolate.