

CHAMISAL

VINEYARDS

2017 PINOT NOIR • SOBERANES VINEYARD, SANTA LUCIA HIGHLANDS

THE VINEYARDS

Situated high on the western slopes of the Salinas Valley, facing east, the vineyard enjoys a long cool growing season marked by foggy mornings and sunny afternoons that are tempered by strong winds that cool the grapes. This vineyard is a joint venture between Gary Pisoni and Gary Francioni, two pioneering growers of the Santa Lucia Highlands.

VINTAGE

2017 started with an early budbreak and a warmer Spring. We saw more overall balance in grape chemistry with help from an average rainfall after a four year drought. A hot summer allowed for a nice drawn out harvest, and we harvested all of our vineyards at night to maintain acidity - just before a major heat spike!

WINEMAKING

After being hand harvested at night, the grapes were meticulously hand sorted and destemmed into small open-top fermentors. Fermentation was achieved using native yeast with low fermentation temperatures giving soft phenolics and fresh aromatics. After total fermentation time of 12 days, the wines were then racked to 40% new French oak barrels and aged for 16 months.

SOIL TYPE

Arroyo Seco gravelly loam - free draining loam comprised of granitic gravels and decomposed granite fine material.



TASTING NOTES

Offering a truly hedonistic style of Pinot Noir, this wine has a complex bouquet with notes of cinnamon and macerated strawberries, framed by light herbal notes of thyme and cedar. On the palate, this wine is opulent and elegant with notes of tea, rose petals, and cherries. The finish is long and balanced by mouthwatering acidity that begs another sip.

APPELLATION	MONTEREY COUNTY
VARIETAL	100% PINOT NOIR
OAK TREATMENT	16 MONTHS IN 40% NEW FRENCH OAK
ALCOHOL	15.2%
CASES MADE	200
RELEASE DATE	MAY 2019
SRP	\$60