

— 2015



Dundee Hills Incline

Winemaking

11 months in 15% new barrels on lees. Coopers include Atelier Centre France, Taransaud, and François Frères. We practice native primary & secondary fermentations, embracing the micro-biome present in our vineyard sites. The fermentation time on skins was 21 days, during which we performed two short pump-overs each day. This Pinot Noir was made with 8% whole cluster fermentation. Sourced from our Iron Filbert Vineyard and La Colina.

Notes

The Dundee Hills Incline represents our barrel selection of the "crème de la crème" of the 2015 vintage. Aromatically, this wine shows bright pomegranate, red cherry, rose, and iron. The palate is generous and full, showing ripe red fruit and silky tannins. The wine has ample concentration and bright acidity which will allow aging for 10+ years.

Score

Wine Enthusiast 93 points
Wine Advocate 93 points

Specs

ALC: 14.5% 800 cases