

Petite Incline

PINOT NOIR

— 2015



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 La Colina, Terry Family, and Merriman

Notes

The Petite Incline is a selection of barrels that show the earliest accessibility and allows for prime drinking on release. The color is lighter, the tannins are soft, and the wine is quite floral. The aromatics present red berries, mint, and dried herbs. The palate shows ripe red fruit and a round lighthearted profile that will provide optimal drinking for the next 5 to 6 years.

Specs

ALC: 14.5% 1350 cases