

— 2017



Dundee Hills Incline

Winemaking

Aged on the lees for 11 months in 20% new French Oak barrels. Coopers include Atelier Centre France, Taransaud, and François Frères. We practice primary & secondary fermentations, embracing the micro-biome present in our vineyard sites. The average fermentation time on skins was 21 days, during which we performed two short pump-overs each day. This Pinot Noir was made with 15% whole cluster fermentation.

Notes

Aromatically the 2017 Dundee Hills Incline Pinot Noir shows cranberry, red rose, pie cherry, and a slate-like minerality. The palate is broad, supple and concentrated, with lots of red and black fruit creating a medium plus body. The wine has a great freshness and precision, framed by a low alcohol level. The tannins and bright acidity are integrated and soft allowing the prime drinking window to be around 2020 to 2028.

Score

James Suckling 96 points

Specs

ALC: 12.8% 542 cases