

Quartz Acorn Vineyard

— 2017

PINOT NOIR



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 native 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 18% whole cluster fermentation.

Notes

Aromatically the 2017 Quartz Acorn Pinot Noir is wild, showing nods to the aroma profile of a Barolo with pomegranate, dried cherry, anise, eucalyptus, dried rose and sage. On the palate this Pinot Noir shows beautiful middleweight and builds with a finish that has lots of concentrated dried floral and red fruit flavors. There is a little more tannin on this wine, which brings the start of the ideal drinking window for 2021. This wine should age well into 2028+.

Score

James Suckling 96 points

Specs

ALC: 13.4%

244 cases