

# COMPLICATED

## 2018 PINOT NOIR MONTEREY COUNTY

### VINEYARDS:

Almost all the grapes for the 2018 Complicated Pinot Noir were sourced from the acclaimed Herbert Ranch in Monterey County. This certified sustainable vineyard was planted in 1997 and pushes into the coastal Santa Lucia Mountains on the west side of the Salinas River Valley. Located approximately half-way through the Monterey County AVA, about 50 miles south of the northern end of the County, this site is sheltered from the traditionally strong Salinas Valley afternoon winds by a canyon, thus creating warmer temperatures in comparison to surrounding areas.

### GROWING SEASON:

The 2018 Monterey County growing season started out relatively cool with total rainfall coming in lower than average. A brief heat spike in March helped push bloom along and normal conditions presumed through the mid-point of the growing cycle. A heat spike in October pushed the ripening of the fruit resulting in a harvest that was slightly earlier and a larger crop than the previous year.

### WINEMAKING:

After being picked in the cool, early morning hours, the Pinot Noir grapes underwent a cold soak for 24 hours before being fermented with select yeast strains to enhance vineyard character. Pump overs gently occurred 2-3 times per day for 6-days, with times varying due to desired extraction levels. Once fermentation was complete, the highest quality lots were blended to ensure the best aromatic and structural components worked in harmony.

### TASTING NOTES:

A beautiful light ruby hue in the glass, the 2018 Complicated Pinot Noir intrigues with old world elegance. Bright aromas of orange peel, anise, strawberries and cherries are showcased on the palate. Slight oak character shows through spice box leading to an earthy minerality on the finish. Velvety tannins along with bright acidity makes this Pinot Noir extremely food friendly.

**APPELLATION:** Monterey County

**COMPOSITION:** 100% Pinot Noir

**AGING:** 20% new French oak

**ALCOHOL:** 13.9%

**T.A.:** 0.61 g/100mL

**PH:** 3.64

**HARVEST DATE:** October 5, 2018

**CASES:** 2,000

