

COMPLICATED

2019 PINOT NOIR MONTEREY COUNTY

VINEYARDS:

The majority of the grapes for the 2019 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 2019 Monterey County growing season started out with a wet winter that in turn provided ample water for vibrant, healthy vines. A mild spring and lengthy grape cluster hang time on the vine ensured wonderful color and flavor creating interesting complexity in the grapes.

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. Each lot gets a tailored pump over schedule selected to enhance oak character and desired extraction levels. Once fermentation was complete, the highest quality lots were blended and aged to ensure the best aromatic and structural components worked in harmony.

TASTING NOTES:

A beautiful, bright, translucent garnet in color, the 2019 Complicated Pinot Noir intrigues with old world elegance. Aromas of dark cherry and pomegranate show up front. Additional backgrounds of lavender and cinnamon are complemented by hints of tobacco leaf from the oak influence. The palate is balanced and medium in body. A smooth, mellow, medium finish makes this a great, food friendly wine.

APPELLATION: Monterey County

COMPOSITION: 100% Pinot Noir

AGING: 15% new French oak

ALCOHOL: 13.9%

T.A.: 0.56 g/100mL

PH: 3.64

HARVEST DATE: Sept. 27—Oct. 11, 2019

CASES: 4,955

