



MONTEREY PINOT NOIR

Appellation: 86% Arroyo Seco and 14% California

Grapes: Pinot Noir

Alcohol: 13.5%

TA: 0.59

pH: 3.64

VINEYARDS: The grapes for this Pinot Noir are grown in a variety of acclaimed micro appellations located in cool climate of Monterey County. We blended several Pinot Noir clones, from the higher color Dijon clones to the flavorful Jackson clone, for added complexity and balance.

WINEMAKING: We cold soak our Pinot Noir grapes to extract flavor without harshness and to stabilize color. The fermentation is warm with several pump overs per day followed by a few days of extended maceration. We press gently, with some of the wine going straight to French oak barrels and the balance going to tank for settling. The tank and barrel lots are rotated mid-season.

TASTING NOTES: The great fruit set and ideal 2012 growing season has given us some of the highest quality grapes that we have seen on Central Coast. The maturity of these grapes was optimum with great flavor and color concentration, balanced acidity and ripe tannins. Vibrant aromas of raspberries with notes of strawberries, fermented cherries and a touch of macerated plum and mocha toast invite the senses into this enjoyable Pinot Noir. The red fruit brightens across the palate, picking up raspberry and spice are balanced by the French toasted oak aromas. Soft and silky through the middle, this wine crescendo on the finish leaves a vibrant, juicy memory in the mouth, with proper acidity and a pleasant mouth-feel.

*Enjoy a glass of California.
Enjoy a glass of Poppy!*