

# CHAMISAL

## VINEYARDS

### 2017 PINOT NOIR • EDNA VALLEY

#### THE VINEYARDS

Chamisal was the first vineyard planted in the Edna Valley in 1973 and now encompasses 80 acres planted to 5 varieties across three distinct soil types. The nearby Pacific ocean creates a long temperate growing season that, combined with the calcareous, clay-rich soils of our estate vineyards, produces ideal conditions for producing fruit of exceptional intensity and complexity.

#### VINTAGE

2017 started with an early budbreak and a warmer spring. We saw more overall balance in grape chemistry with help from an average rainfall after a four year draught. A hot summer allowed for a long drawn out harvest, and we harvested all of our vineyards at night to maintain acidity - just before a major heat spike!

#### WINEMAKING

After meticulous hand sorting, the grapes were destemmed and each lot was fermented separately in small open-top fermentors. Fermentation was achieved using native yeast with low fermentation temperatures giving soft phenolics and fresh aromatics. After total fermentation time of 12 days, the wines were then racked to 30% new French oak barrels and aged for 11 months.

#### SOIL TYPE

Salinas Clay Loam - Deep rich soils that hold water well, needing little to no irrigation during the growing season.



#### TASTING NOTES

On the nose, an intense bouquet of spiced red fruit with notes of cherry and cedar. Generous with notes of strawberry preserves and fine-grained tannins balanced by bright acidity and a persistent finish.

APPELLATION	EDNA VALLEY
VARIETAL	100% PINOT NOIR
OAK TREATMENT	11 MONTHS, 40% NEW FRENCH OAK
ALCOHOL	14.3%
CASES MADE	1.689
SRP	\$45