

2018 Pinot Noir Fe Ciega Vineyard

Appellation: Sta. Rita Hills

Vineyard: Fe Ciega

Clones: Dijon 115, Dijon 667, Mt. Eden & Pommard

Harvest: By hand on September 15th and September 18th

Yield: About 1.5 tons per acre

Crush: Clone 115 - 10% whole cluster, 90% whole-berry destemmed in to a small, open-top

fermenter; Other clones - whole-berry destemmed in to small, open-top fermenters as

individual clonal lots

Inoculum: 3001 and RC212 after a 2-day cold maceration

Fermentation: 14-21 days active, with punch downs 2 times daily

Elevage: 16 months in 228 L French Oak barrels, 33% new

Racking: Once in April 2019, then again prior to bottling in March 2020

Bottling: April 6, 2020 - without fining or filtration

Alcohol: 13.3%

pH: 3.55

TA: 0.585 g/100mL

Production: 274 cases

Retail: \$70