



Varietal: 100% Pinot Noir (*Vitis vinifera* L.)

Appellation: Santa Lucia Highlands AVA

Vineyards: Hook Vineyard - CCVT Certified Sustainably Farmed

Vintage: A heat wave hit all of the California Coast Labor Day weekend and brought record high temperatures to the typically cool Santa Lucia Highlands. The heat pushed the Pinot Noir harvest into high gear. We are glad to report that the region largely avoided the damage many regions suffered due to advance watering and canopy management standards that avoid exposed fruit. Through it all, fruit quality is really good and we're happy with the color, aroma, and fruit flavors.

Clones: Dijon 667

Harvest Date: September 5, 2017

Winemaker: Brad Loos

Fermentation: 10% whole cluster, 4 day cold soak with 3 manual (patented) punch downs 1-2 times per day. Twenty-one day fermentation.

Yeasts: Native (Wild) & Selected (Lalvin Bourgorouge RC212)

Élevage: Eleven months (20% New French Oak)

Cooperage: Tonnellerie Cadus (with medium toast plus)

Fining Agent and Filtering: No fining and minimal sterile filtering

Date Bottled: July 24, 2018

Acidity: Titratable Acidity: 6.0 g/L and pH: 3.64

Alcohol: 14.6% by Volume

Production: 300 hand-numbered bottles total production!

Suggested Retail Price: \$30.00 per bottle (750 ml)

Tasting Notes: This wine offers a balance of fruit, tannin and alcohol. Interesting bright red fruit and cola flavors linger across the palate. Use of 20% new French oak offers some vanilla and tannin structure. Medium-full bodied. The 10% whole cluster ferment adds forest floor elements from the stem (rachis) that evolve to spice box with bottle age. Hints of cinnamon, and clove. Suggested food pairings include pulled pork or grilled salmon -- a Loos Family favorite! Also pairs nicely with turkey or chicken with cranberry compote. Drink from about 2018-2022. Cheers!