

CARLSON



2019 Pinot Noir Santa Maria Valley

This wine comes from the Cottonwood Canyon Vineyard located on the western edge of the Santa Maria Valley. The vineyard site is series of gentle sloping hills and flat benches. The soil is a blend of sandy loam and clay loam which are consistent throughout the area. The block from which these grapes come from is Block 7 and is located on a lower section of the vineyard, protected from the windy springtime conditions that exist in the area.

TASTING NOTES

The aromas of dusty red fruits, strawberries and cranberries are present. The aromas are bright and fresh with a touch of spice and lively acidity that frames the juicy berry fruit. On the palate, there is freshness with elegant balance. Classic Pinot Noir flavors which showcase the delicate style. The wine will make a great partner with many kinds of food and will flesh-out with additional aging. Enjoy now, especially with a little decanting, or age until 2025 and beyond.

WINEMAKING DETAILS

Harvested: September 18th and the brix averaged 23.0
Clone: Pommard
TA: 6.0 gm/L
pH: 3.73
Alc. 13.2%
Bottled: April 2021
Production: 91 - 12 packs

The entire lot was destemmed into small fermenters. The must was cold soaked and "cold soaked" for three days prior to inoculation with RC 212 yeast. The RC212 really does a nice job enhancing the fruit flavors and building mouthfeel. The fermented must was basket pressed after 12 days on the skins using my basket press. Malolactic fermentation was complete in late December. The wine was aged in 100 percent French oak (Francois Frères Vosges M+ and Francois Frères Allier M+), of which 30 percent was new.

Chuck Carlson