2016 Pinot Noir
Fe Ciega Vineyard

Appellation: Sta. Rita Hills

Vineyard: Richard Longoria’s “Fe Ciega” (Blind Faith) Vineyard

Clone(s): Pommard, Dijon 115 & Dijon 667

Harvest: By hand on September 2, 2016

Yields: 2 tons per acre

Crush: 100% whole berry destemmed into open-top oak fermenters

Innoculum: AMH & 3001 after 5 day cold maceration

Fermentation: 10 day active, with manual punch downs 2 times daily

Barrel Regime: 17 months in François Frères 3-year aged wood, very tight grain, medium + toast with toasted heads, 40% new

Racking: Without pumping, once February 2016; then prior to bottling March 2018

Bottling: Without fining or filtration on March 6, 2018

Alc: 13.6% by volume

TA: 0.54 g/100ml

pH: 3.68

Production: 225 cases

Retail Price: $70.00