



Martin Ray

VINEYARDS AND WINERY

RESERVE



2013 SANTA CRUZ MOUNTAINS PINOT NOIR

THE VINEYARDS

Our Santa Cruz Mountains Reserve Pinot Noir comes from Coast Grade Vineyard, located in the high stony slopes of the coastal side of the Santa Cruz Mountains. These are steep hillside vineyards that enjoy morning and evening fog from the San Francisco Bay and perfect conditions for reaching optimum ripeness while maintaining balanced acidity.

VINTAGE NOTES

The 2013 vintage was a winemaker's dream harvest. A mild spring with little rain and a warm summer with cool nights and no heat spikes created a perfect growing season for the grapes. Fruit quality was stellar across the board with clean, well-developed flavors and fully ripe fruit with good acids. It was one of the fastest harvests in years with overall tonnage up in most varieties.

WINEMAKING NOTES

This wine followed our protocol for standard, high-end Pinot Noir fermentation, in small stainless steel open-top fermenters using punch-downs to manage the cap. It is basket pressed following primary fermentation, then put to barrel to begin its aging process. This Pinot Noir is aged for 12 months in 40% new French oak.

TASTING NOTES

Always our most unique appellation, the Santa Cruz fruit sets itself apart with bright, ripened wild raspberry, tart Bing cherries, creamy cola and floral cherry blossoms, layered on savory sautéed black trumpet mushrooms and celery root. With more highly structured tannins than its Russian River Valley counterparts, this wine has focused acidity, and a clean, conclusive finish.

FOOD & WINE PAIRING

Tagliatelle with pancetta and roasted parsnip would be a perfect match for our Pinot Noir.

100% Pinot Noir
Santa Cruz Mountains
Brix at Harvest 25.9°
pH 3.61
Total Acidity 6.2 g/L
Alcohol 13.9%
January 2015 Release