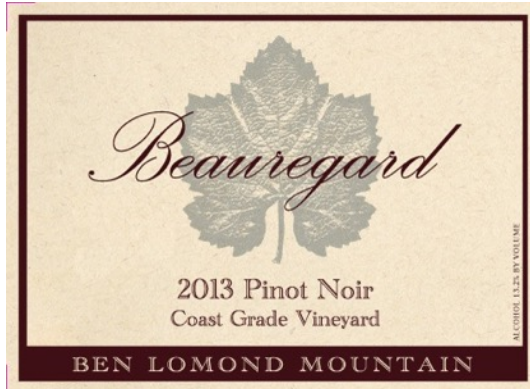




2013 Pinot Noir Coast Grade Vineyard



The Vineyard

We feel that the terroir of Coast Grade Vineyard is unparalleled by any grape growing site in the world. The vineyard sits at 1238 to 1,350 feet elevation right at the fog line, roughly three miles from the Pacific Ocean. These attributes ensure that the growing season is temperate and that the grapes are slow ripening. This extended growing season leads to berries with greater intensity and allows for more terroir to be absorbed into the grapes prior to harvest. The saline essence on the palate of the wine (taste) imparted from the coastal fog as well as the redwood duff on the nose (smell), make it an incredibly site expressive wine.

American Viticultural Area

Ben Lomond Mountain

Varietal Blend: 100% Pinot Noir

Vine age: 2008

Harvest: September 2013

Bottled: June 2015

Aging: 33% New French Oak

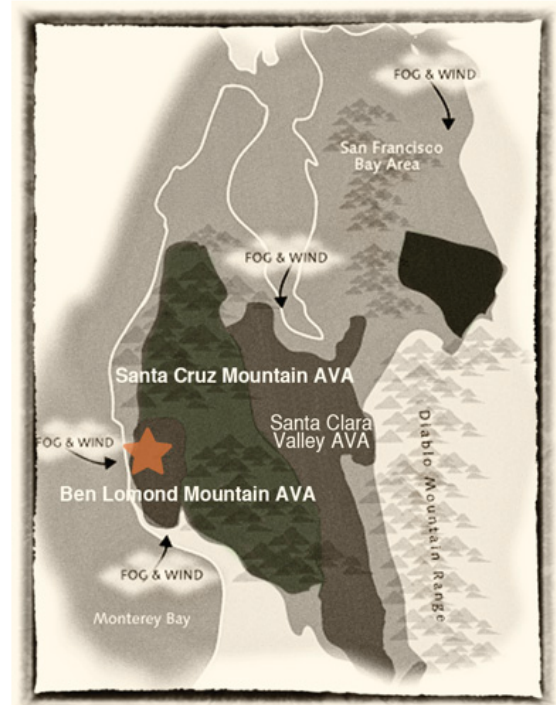
ALC 13.2%

Fermentation: Native Yeast

Production: 300 Cases

Accolades: 93 Points, Planet Grape by Master Sommelier Catherine Falias

The Ben Lomond Mountain AVA



The Ben Lomond Mountain AVA (American Viticultural Area) is located in Santa Cruz County, CA on the Western edge of the Santa Cruz Mountains. Vineyards were first planted on the mountain in the 1860's, but the area did not become famous for Pinot Noir until the 1970's. The four by sixteen-mile AVA reaches altitudes as high as 2,600 feet above sea level, placing it above much of the fog that rolls in from the Pacific Ocean, ensuring long hours of sunlight.

The elevation and ocean proximity ensure a cool climate, where grapes can ripen over an extended growing season. Wines are highly structured, have good minerality and are extremely age worthy.

Tasting notes by consulting Master Sommelier Ian Cauble

The 2013 Coast Grade has a bright ruby red core with garnet and pink hues on the rim. The nose exhibits aromas of dried strawberries, wild raspberries, rose petal candy, exotic spices, wet moss, and black tea with a kiss of new oak. The palate is slightly more tart with flavors of tart cherry, cranberry, pomegranate and layers of spicy flavors of green tea and new french oak. This wine, just like the regular Santa Cruz Pinot Noir, needs time to integrate. Ideally wait until 2017 to drink. (Drink 2017-2023 - 60 to 65F - Burgundy Stems)