

# RANCH

# 32

*Nestled on the west side of the Salinas Valley, directly in the path of the region's relentless afternoon winds, lies Ranch 32. Here, warm sunny days are tempered by evening coastal fogs that often linger until mid-morning the following day. This ideal climate lengthens the growing season, allowing the fruit to develop complex flavors and intense varietal character.*



## 2015 PINOT NOIR

### APPELLATION

Monterey, 100% Estate Grown

### VARIETAL COMPOSITION

100% Pinot Noir

### DESCRIPTION

Pinot Noir is all about place and our Ranch 32, located in the cool climate zone of Monterey County, is Pinot heaven. Aromas of cherry and raspberry, hints of vanilla, and sweet oak show on the nose. The palate displays a core of plum, earthy loam and savory juniper. A round midpalate and chalky tannins lead into a bright red fruit finish with lingering oak.

### WINEMAKING

Our Pinot Noir grapes were picked by hand at optimum ripeness during the night and brought to the winery in the early morning hours. Upon arrival, the fruit was carefully sorted and destemmed, but not crushed, into small open-top fermentation bins and allowed to cold soak at 50°F for three days. Cold soaks are used to extract color and enhance flavors. The must was then inoculated with select yeast, punched down three times a day at the height of fermentation, and held on the skins for 10 days before pressing. The wine was then racked clean for aging with 100% French oak for eight months to add complexity, spice and round out the tannins.

### ANALYSIS

Alcohol: 13.5%    pH: 3.68    TA: 6.1 g/L

Harvest Brix: 24.2°

Harvest Dates: August - October 6, 2015

Bottling Dates: March 13 - 15, 2017