

2014 MONTEREY PINOT NOIR

Appellation: Arroyo Seco, Monterey

Grapes: Pinot Noir

Harvest date: September 8th-October 4th,
2014

Alcohol: 13.5

TA: 0.55

pH: 3.64

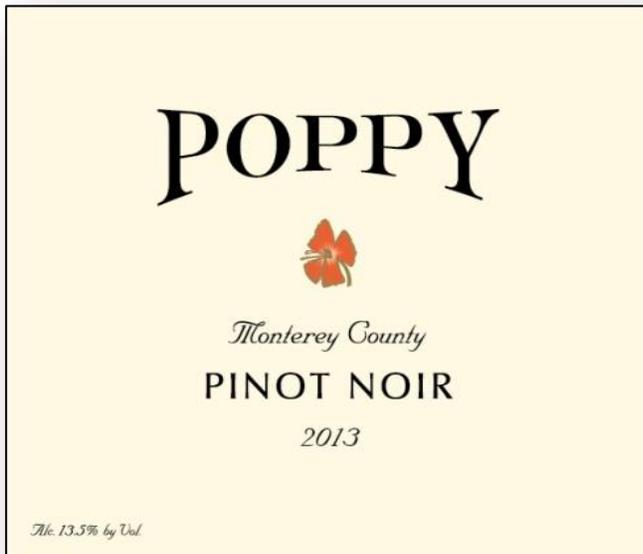
VINEYARDS: The Arroyo Seco appellation, which literally means “dry riverbed,” begins in a steep, narrow gorge at the foot of the Santa Lucia mountain range in Monterey County. Moving east, the topography widens and eventually opens up to the warm, fertile soil of the Salinas Valley. Deep in the canyon, vineyards are shielded from characteristic afternoon winds and thus experience warmer temperatures. As the canyon opens to the valley floor, the afternoon Pacific Ocean breeze cools the grapes, tempering their growth and intensifying the fruit flavors.

WINEMAKING: On our winemaking technique we look to our Pinot Noir to get the best extraction of flavor, maintaining a supple and delicate mouth feel and fully to preserve the color and varietal character. For that, the fermentation takes place at moderate temperatures with a few pump overs per day. We press gently, with some of the wine going straight to French oak barrels, and the balance going to tank for settling. The tank and barrel lots are rotated mid-season.

TASTING NOTES: The mild spring and cooler summer in Monterey County give a chance of our Pinot Noir grapes to achieve the optimum maturity with great balance of acidity and flavor, and with deep color that is characteristic of Arroyo Seco Pinot Noir.

The red fruit brightens across the palate, picking up raspberry and spice are balance by the French toasted oak aromas. Soft and silky through the middle, this wine crescendo on the finish leaves a vibrant, juicy memory in the mouth, with proper acidity and a pleasant mouth-feel.

*Enjoy a glass of California.
Enjoy a glass of Poppy!*



2013 MONTEREY PINOT NOIR

Appellation: 100% Arroyo Seco

Grapes: Pinot Noir

Harvest date: September 10th through
September 27th, 2013

Alcohol: 13.5

TA: 0.52

pH: 3.64

VINEYARDS: The Arroyo Seco appellation, which literally means “dry riverbed,” begins in a steep, narrow gorge at the foot of the Santa Lucia mountain range in Monterey County. Moving east, the topography widens and eventually opens up to the warm, fertile soil of the Salinas Valley. Deep in the canyon, vineyards are shielded from characteristic afternoon winds and thus experience warmer temperatures. As the canyon opens to the valley floor, the afternoon Pacific Ocean breeze cools the grapes, tempering their growth and intensifying the fruit flavors.

WINEMAKING: On our winemaking technique we look to our Pinot Noir to get the best extraction of flavor, maintaining a supple and delicate mouth feel and fully to preserve the color and varietal character. For that, the fermentation takes place at moderate temperatures with a few pump overs per day, followed by 2-3 days of extended maceration. We press gently, with some of the wine going straight to French oak barrels, and the balance going to tank for settling. The tank and barrel lots are rotated mid-season.

TASTING NOTES: The mild spring and cooler summer in Monterey County give a change of our Pinot Noir grapes to achieve the optimum maturity with great balance of acidity and flavor, and with deep color that is characteristic of Arroyo Seco Pinot Noir. The red fruit brightens across the palate, picking up raspberry and spice are balance by the French toasted oak aromas. Soft and silky through the middle, this wine crescendo on the finish leaves a vibrant, juicy memory in the mouth, with proper acidity and a pleasant mouth-feel.

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