



2015 Pinot Noir Hellenthal Vineyard

ORIGIN: Hellenthal Vineyard is owned by Gard Hellenthal, one of the pioneers in the Fort Ross Seaview Appellation. Located just miles from the Pacific Ocean, the vineyard reaches towering elevations of more than 1,000 feet above sea level. At this high elevation, the vines sit above the fog layer giving them the warmth to fully ripen and develop flavors. At the same time, the cool maritime breezes balance the heat from the sun to keep the climate perfect for the finicky Pinot Noir grapes.

VINEYARD NOTES: The 2015 vintage was warm and consistent. The fruit came in to the winery healthy, ripe and luscious. Our part of Hellenthal Vineyard, the prized House Block, is planted to a field blend of Calera Selection and Pommard Clone grapes. The fruit from this vineyard was harvested by hand on September 7th, 2015.

WINEMAKING NOTES: The fruit was gently destemmed into small open-top fermenters, using state-of-the-art equipment and procedures to avoid any pumping of must. Inoculation with select yeast strains followed a three-day cold soak, and the caps were managed with a combination of pump-overs and punch-downs. This wine was given extra barrel age to soften the mouthfeel, for a total of 16 months of aging exclusively in French oak barrels, 25% of which were new, 37% one-year-old, and 38% neutral. The wine was bottled on January 31st, 2017.

TASTING NOTES: The 2015 vintage of Hellenthal Pinot Noir is a elegant wine with enticing layers of cranberry and dried Hibiscus, as well as sophisticated notes of tea leaf and cardamom that complete the rich mélange of aromas. The palate is filled with high-tone Bing cherry flavors that are complemented by round, velvety tannins.

This vintage produced 8 barrels, 209 (9L) cases.

