



2013 PINOT NOIR

Manzoni Home Vineyard

Appellation Santa Lucia Highlands

30981 River Rd, Soledad. Ca 93960
(831) 596-0183 / www.manzoniwines.com

The Vineyard

The Manzoni Home Vineyard, in the “Heart of the Highlands,” is an ideal spot to grow world-class Pinot Noir. Here the cool Region I climate is heavily influenced by winds off nearby Monterey Bay. The porous, granitic, shaly loam soils recall this noble grape’s Northern Rhone heritage, stressing the vines, thus providing low, concentrated yields. The Home Vineyard is planted to three Dijon clones: 115, 777 and the proprietary “La Tache”.

The Vintage

Benefitting from warm temperatures and a long growing season, the Manzoni Vineyard produced a moderate crop of very high quality fruit in 2013. The dry winter was followed by moderate temperatures and the traditional Indian Summer warmth in October that helped finish ripening. The additional hang time yielded small, intensely flavored berries.

Winemaking

Our Pinot Noir grapes were destemmed into open top fermenters; we induced primary fermentation with two specialized yeast strains known for their ability to maintain color and produce intense flavors. After fermentation, the wine was pressed into a combination of new and one year old French oak barrels where it matured for 10 months.

Tasting Notes

Aromas of dark cherries, blackberry and spicy oak rise out of the glass. Cassis and hard spices are supported by concentrated and red and black berries. In the mouth, this wine has a velvety richness and fine, ripe tannins that support the intense concentration of fruit. Red plums and berry compote are followed by firm acidity that keeps the wine fresh and balanced. The wine finishes with hard spices and fine vanilla flavors with hints of toasty oak. A great combination of New World ripeness and old world structure. Ripe tannins support a core of ripe fruit of this opulent and larger framed Pinot Noir. All the flavors hang together in great balance for this intensely flavored and well-heeled Pinot Noir.

Accolades

**GOLD MEDAL 2015 SAN FRANCISCO
INTERNATIONAL WINE COMPETITION**



Harvest Date:

October 7, 2013

Brix:

26

TA:

7.1 grams/liter

pH:

3.64

Alcohol:

14.2%

Production:

708 cases