

# 2015 Picnic Block Pinot Noir

**VINTAGE:** 2015

**APPELLATION:** SANTA CRUZ MOUNTAINS AVA

**ALC/VOL:** 13.5%

**PRODUCTION:** 67 CASES

**CLONE:** DIJON 777 CLONE ON 5C ROOTSTOCK

**YEAR PLANTED:** 2000

**FERMENTATION:** DESTEM, FULL MLF

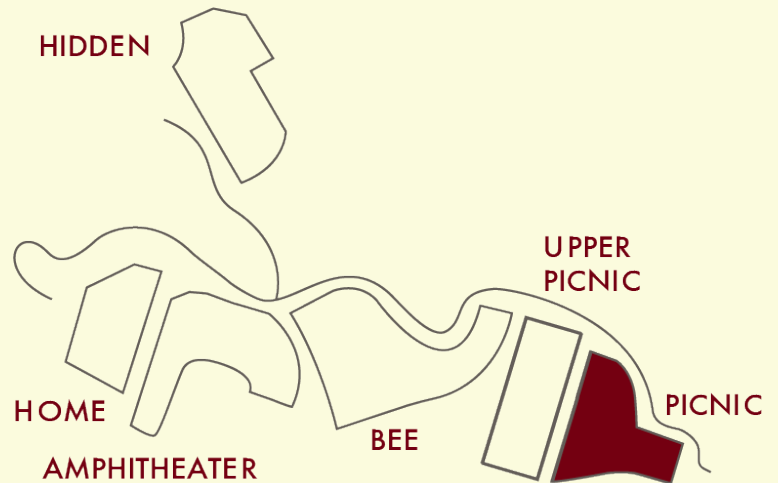
**ÉLEVAGE:** 100% FRENCH OAK, 10 MO

**WINEMAKER:** SHALINI SEKHAR



## THE VINTAGE

The 2015 growing season saw poor weather around flowering, reducing yields. A lingering California drought and warmer weather in the early summer months contributed to a fairly early pick with further reduced yields, though quality of fruit was excellent.



## THE WINEMAKING

Fruit is picked before first light to optimize varietal characteristics and expression. After a stringent hand sorting process, only the finest destemmed, whole berry fruit is fermented in stainless steel tanks. Manual punchdowns take place twice daily during fermentation. The pressed wine is racked to barrel upon finishing the ferment. The wine goes through malolactic fermentation during the 10 months of barrel aging in cellar. The wines are bottled without filtration to capture the delicate flavors and aromas unique to each block.

## THE ÉLEVAGE

2015 Picnic Block was aged in barrel. These barrels came from the French cooperages Damy and François Frères. 100% French oak barrels were used to age this wine.



**AVA:** SANTA CRUZ MOUNTAINS

**CLONE:** DIJON 777

**ROOTSTOCK:** 5C

**PLANTING DATE:** 2000

**ACRES:** 1.4

**VINE COUNT:** 670

**ELEVATION:** 645 TO 600 FT

**DIRECTIONAL PLACEMENT:** EAST-FACING

**SOIL COMPOSITION:** CLAY LOAM

**TRELLISING:** QUADRILATERAL CORDONS

## ABOUT PICNIC BLOCK

Picnic Block is one of three legacy Pinot Noir blocks at the famed Spring Ridge Vineyard. Picnic block is 1.4 acres, spanning elevation between 645 to 600 feet above sea level. The Gewürtztraminer vines that had originally been planted at this site were pulled out in 2000 and replanted with Pinot Noir vines. The vines are Dijon 777 clone on 5c rootstock.

Picnic block consists of a soil blend of 31% sand, 36% silt, and 33% clay.

## ABOUT SPRING RIDGE VINEYARD

Spring Ridge Vineyard sits on an east-facing ridge in the Santa Cruz Mountains. The ridge ascends from 500 to 1700 feet above sea level. The maritime climate of the San Francisco Bay offers cool, crisp mornings and warm, sunny afternoons creating perfect conditions for growing Chardonnay and Pinot Noir. The soil at Spring Ridge Vineyard consists of sedimentary rock, 1 to 3 million years old, at a shallow and mid level depth, perfect for the expression of our grapes. We strive to protect and nurture the entire ecological community of Spring Ridge Vineyard, and are dedicated to steward and replenish the land we inhabit.

