

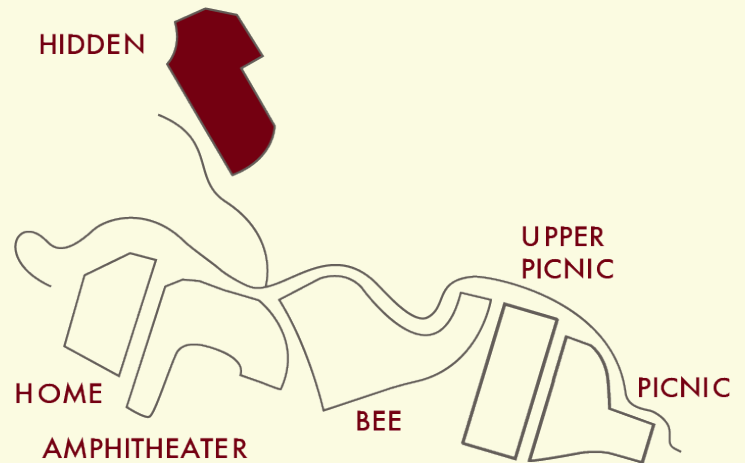
2016 Hidden Block Pinot Noir

VINTAGE: 2016
APPELLATION: SANTA CRUZ MOUNTAINS AVA
ALC/VOL: 14.0%
PRODUCTION: 157 CASES
CLONE: DIJON 115 CLONE ON 5C ROOTSTOCK
YEAR PLANTED: 1997
FERMENTATION: OPEN TOP FERMENTER, FULL MLF
ÉLEVAGE: 30.0% NEW FRENCH OAK, 10 MO
WINEMAKER: SHALINI SEKHAR



THE VINTAGE

The 2016 growing season saw some rain in the winter months. A burst of heat in January and February caused an early bud break. Cool weather around flowering and a relatively cool summer resulted in extended hang time of clusters on the vine.



THE WINEMAKING

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

THE ÉLEVAGE

2016 Hidden Block was aged in barrel. These barrels came from the French cooperages François Frères and Sirugue. 2 of 6 barrels were new oak.

AWARDS & ACCOLADES

94 pts, *Prince of Pinot*

Hidden Block



AVA: SANTA CRUZ MOUNTAINS

CLONE: DIJON 115

ROOTSTOCK: 5C

PLANTING DATE: 1997

ACRES: 2

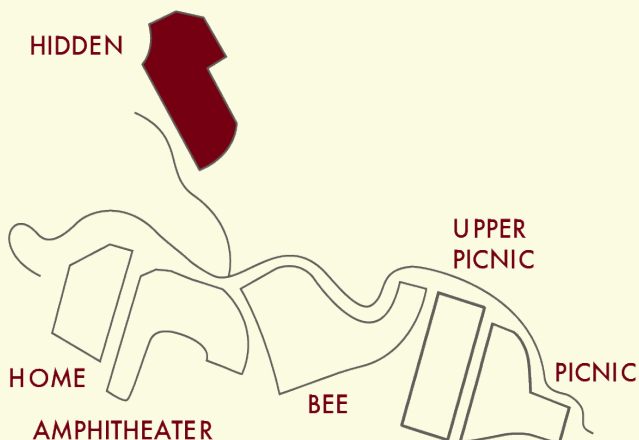
VINE COUNT: 1160

ELEVATION: 730 TO 690 FT

DIRECTIONAL PLACEMENT: NORTH-FACING

SOIL COMPOSITION: CLAY LOAM

TRELLISING: QUADRILATERAL CORDONS



ABOUT HIDDEN BLOCK

Hidden Block is one of three legacy Pinot Noir blocks at Spring Ridge Vineyard. Hidden Block is 2 acres, spanning elevation between 690 to 730 feet above sea level. Hidden Block is named for its “hidden” position adjacent to the rest of the historic blocks, which run along the main east-facing ridge of the Neely estate. The sedimentary rock sits near the surface in this site. The vines are Dijon 115 clone on 5c rootstock.

Hidden Block consists of a soil blend of 31% sand, 40% silt, and 29% 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 stewarding and replenishing the land we inhabit.