

2017 Hidden Block Pinot Noir



THE VINTAGE

The 2017 growing season saw significant winter rain since the start of the mid-aught drought years. Pinot Noir was fermented whole berry for the first time. The Pinots were fruitier and fresher than ever with this fermentation style.

VINTAGE: 2017

PICK DATE: 9/9/2017

APPELLATION: SANTA CRUZ MOUNTAINS AVA

ALC/VOL: 14.0%

PRODUCTION: 225 CASES

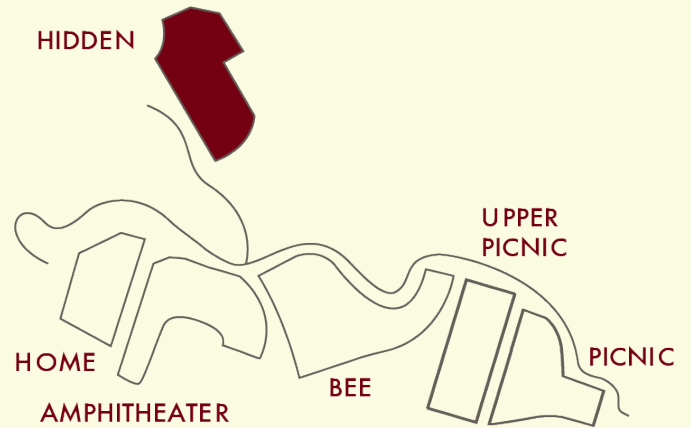
CLONE: DIJON 115 CLONE ON 5C ROOTSTOCK

YEAR PLANTED: 1997

FERMENTATION: OPEN TOP FERMENTER, FULL MLF

ÉLEVAGE: 31.6% NEW FRENCH OAK, 10 MO

WINEMAKER: SHALINI SEKHAR



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 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

2017 Hidden Block was fermented and aged in barrel. These barrels came from the French cooperages François Frères and Sirugue. 3 of 9 barrels were new oak.

AWARDS & ACCOLADES

94 pts, Platinum Medal- Monterey Int'l Competition

93 pts, Wine Advocate

93 pts, Wine Enthusiast

93 pts, Tasting Panel Magazine

91 pts, Purely Domestic Wine Report

Hidden Block



AVA: SANTA CRUZ MOUNTAINS

CLONE: DIJON 115

ROOTSTOCK: 5C

PLANTING DATE: 1997

ACRES: 2

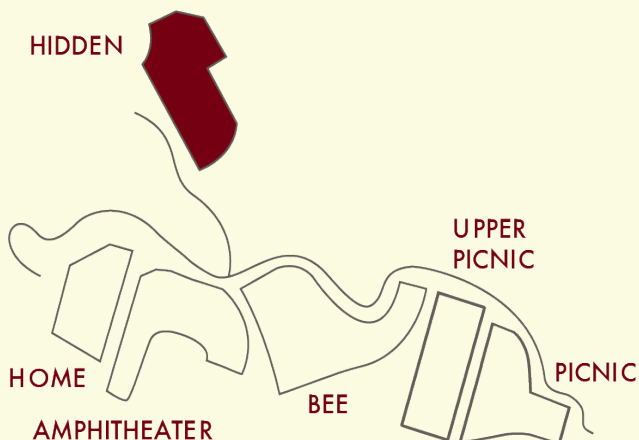
VINE COUNT: 1160

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.