

# 2017 Lost Road Cuvee 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:** VARIOUS

**APPELLATION:** SANTA CRUZ MOUNTAINS AVA

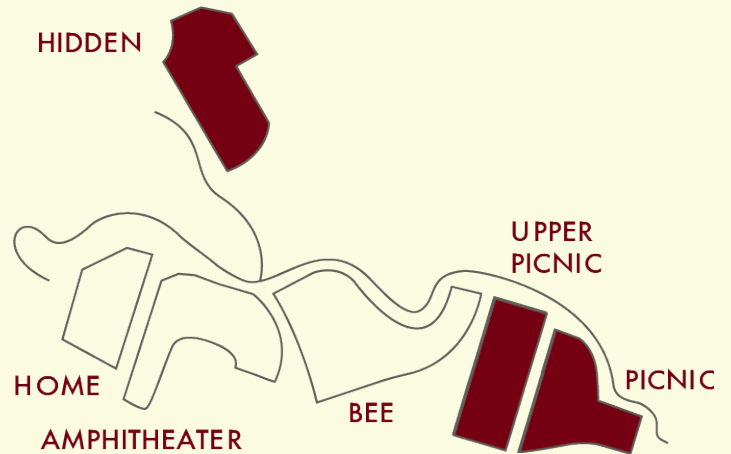
**ALC/VOL:** 14.2%

**PRODUCTION:** 75 CASES

**CLONE:** DIJON 115, DIJON 777

**BLEND:** 33% PICNIC BLOCK, 33% HIDDEN BLOCK,  
33% UPPER PICNIC BLOCK

**FERMENTATION:** OPEN TOP FERMENTOR, FULL MLF



## 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 steel open top fermentors. 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 BLEND

2017 Lost Road Cuvee is a blend of all three legacy pinot noir blocks at Spring Ridge Vineyard. This blend was named after the old logging road that runs along the ridge, but has been lost to time.

## THE VINEYARD

Approximately 7 acres of pinot noir is planted along the property ridge. Pinot Noir was first established in 2000 with the planting of Hidden block. Picnic and Upper Picnic blocks soon followed.

# Hidden Block



**AVA:** SANTA CRUZ MOUNTAINS

**CLONE:** DIJON 115

**ROOTSTOCK:** 5C

**PLANTING DATE:** 1997

**ACRES:** 2

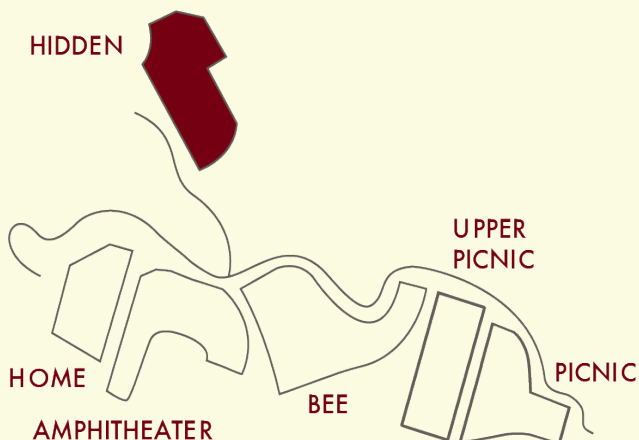
**VINE COUNT:** 1160

**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 historic pinot noir blocks at Spring Ridge Vineyard. Hidden Block is 3 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.



# Upper Picnic Block

**AVA:** SANTA CRUZ MOUNTAINS

**CLONE:** DIJON 777

**ROOTSTOCK:** GEWÜRZTRAMINER (1982)

**PLANTING DATE:** 2006

**ACRES:** 2

**VINE COUNT:** 1200

**ELEVATION:** 660 TO 645 FT

**DIRECTIONAL PLACEMENT:** EAST-FACING

**SOIL COMPOSITION:** CLAY

**TRELLISING:** QUADRILATERAL CORDONS

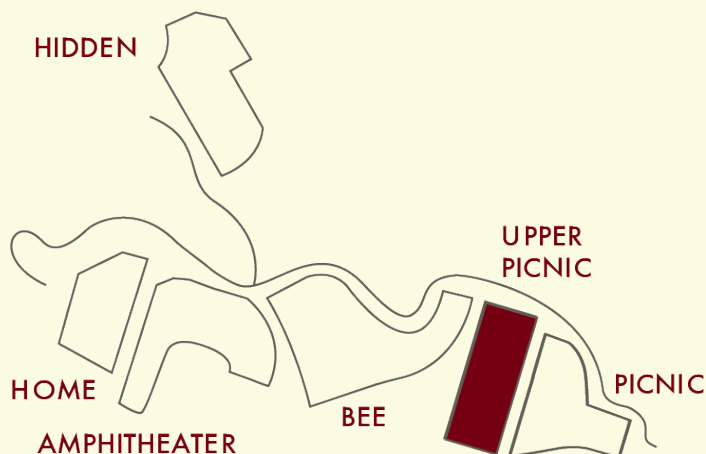
## ABOUT UPPER PICNIC BLOCK

Upper Picnic block is one of three historic pinot noir blocks at Spring Ridge Vineyard. Upper Picnic block spans between 660 to 645 feet above sea level. This block is 2 acres in size. In 2006, Dijon 777 clone was grafted on to the existing Gewürztraminer rootstock which had originally been planted at this site in 1982 .

Upper Picnic Block consists of a soil blend of 27% sand, 32% silt, and 41% clay.

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**AVA:** SANTA CRUZ MOUNTAINS

**CLONE:** DIJON 777

**ROOTSTOCK:** 5C

**PLANTING DATE:** 2000

**ACRES:** 1.4

**VINE COUNT:** 697

**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 historic pinot noir blocks at Spring Ridge Vineyard. Picnic Block spans in 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.

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