

2017 Picnic Block Pinot Noir



THE VINTAGE

The 2017 growing season saw significant winter rain since the start of the mid-aught draught 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: 9/7/2017

APPELLATION: SANTA CRUZ MOUNTAINS AVA

ALC/VOL: 14.0%

PRODUCTION: 67 CASES

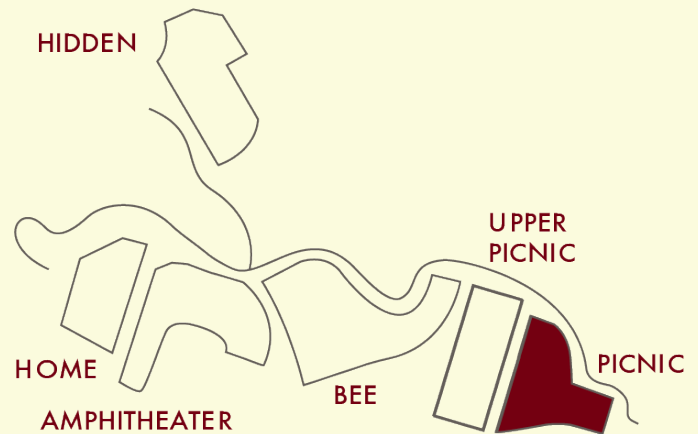
CLONE: DIJON 777 CLONE ON 5C ROOTSTOCK

DATE PLANTED: 2000

FERMENTATION: OPEN TOP FERMENTER, FULL MLF

ÉLEVAGE: 27.6% 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 destemmed 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

2017 Picnic Block was fermented and aged in barrel. These barrels came from the French cooperages François Frères, Damy, and Sirugue. 1 of 3 barrels was new oak.

AWARDS & ACCOLADES

94 pts, *Purely Domestic Wine Report*
93 pts, *Wine Advocate*



Picnic Block

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 legacy 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.

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.

