

2017 Upper 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: 9/27/2017

APPELLATION: SANTA CRUZ MOUNTAINS AVA

ALC/VOL: 14.6%

PRODUCTION: 193 CASES

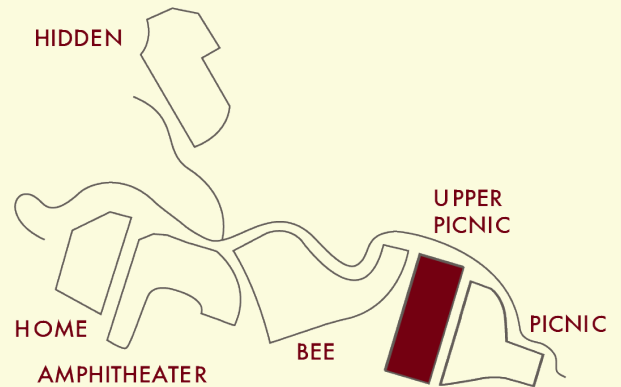
CLONE: DIJON 777 CLONE ON OLD ROOTSTOCK

DATE PLANTED: 2006

FERMENTATION: OPEN TOP FERMENTER, FULL MLF

ÉLEVAGE: 24.3% 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 partial whole cluster 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 Upper Picnic Block was aged in barrel. These barrels came from the French cooperages Sirugue, François Frères, and Billon. 2 of 8 barrels were new oak.

AWARDS & ACCOLADES

94 pts, *The Tasting Panel*



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 legacy 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.

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.

