

2018 Lost Road Cuvee Pinot Noir



THE VINTAGE

The 2018 growing season was long and cool which allowed the grapes to develop more flavor and structure before harvest. This was the first year that Chardonnay was whole cluster pressed and Hidden saw 25% whole cluster fermentation, the first of our Pinots to do so.

VINTAGE: 2018

PICK DATE: VARIOUS

APPELLATION: SANTA CRUZ MOUNTAINS AVA

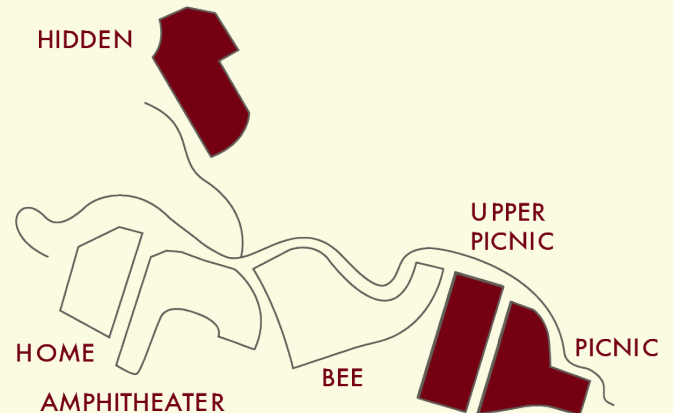
ALC/VOL: 13.9%

PRODUCTION: 50 CASES

CLONE: DIJON 115, DIJON 777

BLEND: 10% PICNIC BLOCK, 30% HIDDEN BLOCK, 60% UPPER PICNIC BLOCK

FERMENTATION: IN TANK, 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 stainless steel tanks. Freerun 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

2018 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

Lost Road is a blend of the three legacy Pinot Noir blocks at Spring Ridge Vineyard in north Santa Cruz Mountains. Approximately 7 acres of Pinot Noir is planted along 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

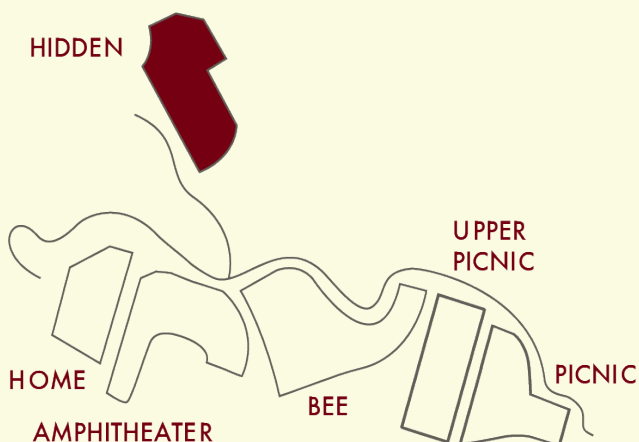
VINE COUNT: 1160

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 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 legacy 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.



AVA: SANTA CRUZ MOUNTAINS

CLONE: DIJON 777

ROOTSTOCK: 5C

PLANTING DATE: 2000

ACRES: 1.4

VINE COUNT: 670

ELEVATION: 645 TO 600 FT

DIRECTIONAL PLACEMENT: EAST-FACING

SOIL COMPOSITION: CLAY LOAM

TRELLISING: QUADRILATERAL CORDONS

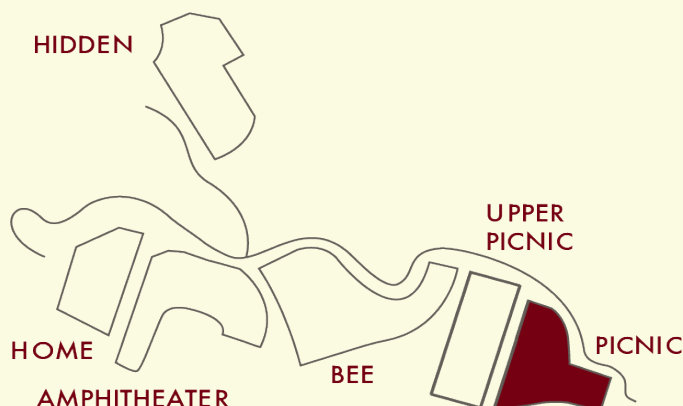
ABOUT PICNIC BLOCK

Picnic Block is one of three legacy Pinot Noir blocks at Spring Ridge Vineyard. Picnic Block is 1.4 acres, spanning 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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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.

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