

2021 Upper Picnic Block Whole Cluster Pinot Noir

VINTAGE: 2021

PICK DATE: 9/18/2021

APPELLATION: SANTA CRUZ MOUNTAINS AVA

ALC/VOL: 12.0%

PRODUCTION: 20 CASES

CLONE: DIJON 777 CLONE ON OLD ROOTSTOCK

DATE PLANTED: 2006

FERMENTATION: OPEN TOP FERMENTOR, FULL MLF

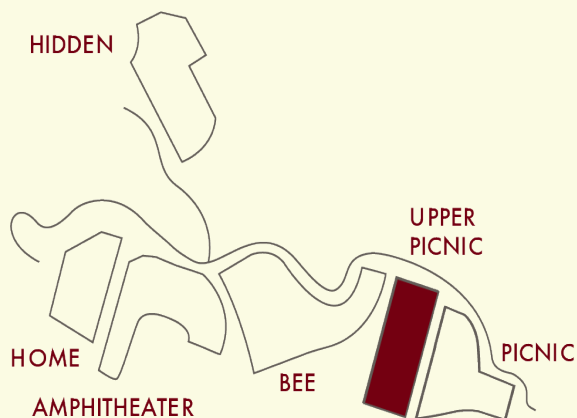
ÉLEVAGE: 1+ YEAR FRENCH OAK, 10 MO

WINEMAKER: SHALINI SEKHAR



THE VINTAGE

The 2021 growing season produced light and elegant wines. All blocks were picked between September 11th and September 21st. Harvest 2021 saw the very first pick of our Block Verde Grüner Veltliner.



THE WINEMAKING

Fruit was picked before first light to optimize varietal characteristics and expression. After a stringent hand sorting process, only the finest fruit was selected. Experimentation with three lots of fermenting grapes in three levels of whole cluster composition (33%, 66%, and 100%) lead us to select this special wine for exclusive bottling. The 33% and 66% whole cluster lots were placed into the 2021 Upper Picnic Block bottling. Manual punch downs took place twice daily during fermentation. The stems and seeds add spicy aroma and flavor notes, as well as give the wine more tannin and structure. The pressed wine was racked to barrel upon finishing the ferment. The wine went through malolactic fermentation during the 10 months of barrel aging in cellar. This wine was bottled without filtration to capture the delicate flavors and aromas unique to this fermentation style and block.

THE ÉLEVAGE

2021 Upper Picnic Block Whole Cluster was aged in barrel. This barrel came from the French cooperage Billon. The barrel was 1+ year French oak.



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 two 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.

