

2023 Lucy's Rosé of Pinot Noir



THE VINTAGE

2023 saw the latest harvest in decades at Spring Ridge Vineyard, approximately 6 weeks later than the 2022 harvest. Bud break was significantly later than years previous, and temperatures never rose to traditional summer levels over the growing season. Harvest started on 10/4/2023 and the last pick took place on 10/27/2023.

VINTAGE: 2023

PICK DATE: 8/20/2022

APPELLATION: SANTA CRUZ MOUNTAINS AVA

ALC/VOL: 13.2%

PRODUCTION: 118 CASES

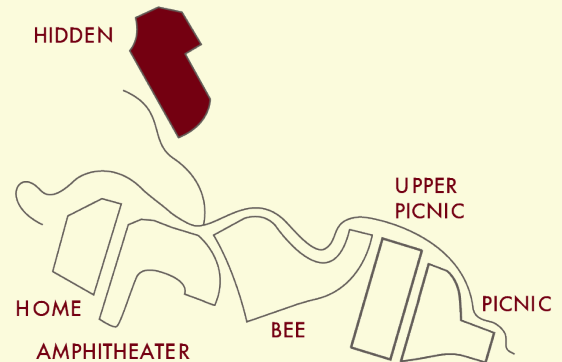
CLONE: DIJON 115 ON 5C ROOTSTOCK

DATE PLANTED: 1997

FERMENTATION: IN TANK, PARTIAL MLF

ÉLEVAGE: STAINLESS STEEL TANK, 6 MO

WINEMAKER: SHALINI SEKHAR



THE WINEMAKING

Fruit is picked from specific rows of Hidden Block before first light to optimize varietal characteristics and expression. Only the finest fruit is crushed, and macerated in press for a short amount of time. The juice is fermented, and aged in a stainless steel tank for 6 months. The wine went through partial malolactic fermentation during aging in cellar. The wines are bottled without filtration to capture the delicate flavors and aromas unique to each block.

THE ÉLEVAGE

2023 Lucy's Rosé of Pinot Noir was fermented and aged in a stainless steel tank to promote a fresh, fruity, and refreshingly acidic flavor profile.

THE VINEYARD

Hidden Block is one of three legacy Pinot Noir blocks at Spring Ridge Vineyard in north Santa Cruz Mountains. Hidden Block is 2 acres, spanning elevation between 690 to 730 feet above sea level. 2023 saw approximately 2.06 tons of grapes harvested from selected rows in Hidden Block.

Hidden Block



AVA: SANTA CRUZ MOUNTAINS

CLONE: DIJON 115

ROOTSTOCK: 5C

PLANTING DATE: 1997

ACRES: 2

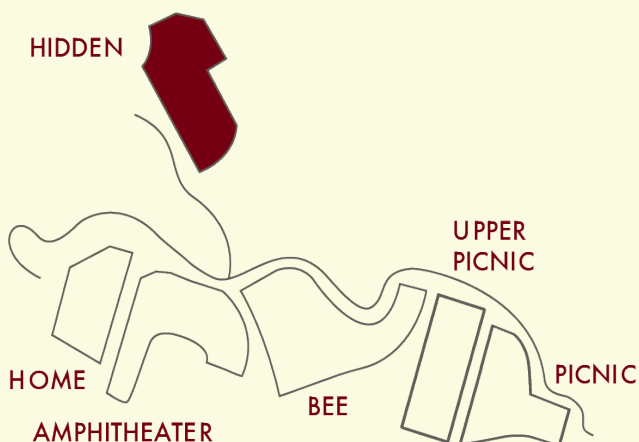
VINE COUNT: 1160

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 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.