

PINOT NOIR 2015 VINTAGE

From the dense fog and brilliant sun, to the high winds, cool coastal air, and diverse terrain, California's coast presents many challenges. And yet it's still one of the best winegrowing regions for producing world-class Pinot Noir. Each of the vineyards chosen for this wine offers the best expression of their respective appellations, carefully blended to achieve balance, complexity, and richness of flavor.

MONTEREY COUNTY

Dark plum, savory edge, black tea leaves, fleshy texture

SONOMA COUNTY

Bing cherry and strawberry, earthiness, mid-palate weight

SANTA BARBARA COUNTY

Bright red fruit, baking spices, cranberry, creamy viscosity

GROWING SEASON

The 2015 growing season began with an early bud break and minimal rainfall during flowering. Near-perfect temperatures after fruit set fostered an early start to ripening. A few short but intense heat spikes followed by cooling periods contributed to a welcome combination of ripening and tannin maturity. Harvest saw fruit of exceptional quality from all three regions.

WINEMAKING

Each Pinot Noir lot was kept separate in the winery, allowing for tailored winemaking to enhance the unique characteristics of each parcel. The result is an evocative wine that is well-balanced, richly flavored, and deliciously complex. During fermentation, both punch-downs and pump-overs were used to ensure balanced extraction of flavor, aromatics, structure, and color. We aged on 100% French oak to allow the sweet and structural influences from the oak to mingle seamlessly with the rich fruit and ripe tannins.

TASTING NOTES

A rich garnet color with a ruby edge, the wine opens to reveal lifted fruit aromas of bright strawberry and jammy fruit, mocha, and vanilla, along with toasty oak notes. Expressive boysenberry, blackberry, dark cherry, juicy strawberry, and toasty mocha flavors lend complexity and depth on the palate. The well-integrated oak provides structure and depth seldom seen in Pinot Noir.

Meiomi Pinot Noir has a consistent profile of supple tannins, silky texture, and balanced acidity that makes it the perfect wine to enjoy with a wide array of food. It pairs particularly well with tomato-based pasta dishes, thin-crust pizza, grilled lamb, and turkey.



AGING 7 months on 100% French oak
ALCOHOL 13.85% TOTAL ACIDITY 5.9 g/L
RESIDUAL SUGAR 7 g/L PH 3.76