



2015 Pinot Noir

High Valley Appellation
High Serenity Ranch

WINEMAKING NOTES



10915 HIGH VALLEY ROAD
CLEARLAKE OAKS, CA 95423

707.998.1895

BRASSFIELDESTATE.COM

**100% ESTATE GROWN, PRODUCED AND BOTTLED.
EXCEPTIONAL VALUE.**

Our wines reflect the distinctiveness and diversity of their sites – from the elevated valley floor of High Serenity Ranch to the raw and remote Volcano Ridge Vineyard. Handcrafted by Winemaker Matt Hughes and Brassfield's winemaking team, in collaboration with acclaimed Consulting Winemaker David Ramey, our focus on sustainable farming, classic techniques, and purity of flavor produce fruit-driven, balanced, and delicious wines.

FRUIT

100% Pinot Noir

VINEYARDS

Fruit for the 2015 Pinot Noir was grown from three estate vineyard blocks, planted to a mix of Dijon (115, 667, 777, 828) and Pommard (UCD 4) clones. The location of each of these blocks was chosen because they are the coldest sites on the High Serenity Ranch vineyard. The low gap in the ridge above the vineyard allows cooled lake air from Clear Lake to spill into High Valley producing Pinot Noir with more intense varietal character, better color extraction, and excellent acid retention.

WINEMAKING

The 2015 Pinot Noir was harvested at the peak of ripeness, and hand-sorted with 15-20% whole clusters to enhance varietal complexity. Each separate lot was then cold soaked for 3 days, in order to extract more color and flavor. Then, each vessel of Pinot Noir underwent a native yeast fermentation with twice-daily pump-overs. Once fermentation is finished the wine is aged in 30% new French oak barrels and 70% once-used French oak barrels for 10 months sur lie aging.

TASTING NOTES

More film noir than action movie, our Pinot Noir starts the show with deep rooted earthy notes and taut pinot power. As the plot thickens, rich strawberry compote confronts blackberry cola, and flirts with spicy cedar. Let this one unfold in your glass and it will have you coming back to find something new each time. Creamy cheese and thick sauces deepen the understanding.

TECHNICAL NOTES

Harvest Dates: August 17, 2015

Sugar at Harvest: 24.1 Brix

Bottling Date: March 15, 2017

TA: 5.8 g/L

pH: 3.65

Alcohol: 14.1%