PALI WINE CO 2018 PINOT NOIR 'PALI VINEYARD'

ABOUT OUR 'PALI VINEYARD' PINOT NOIR

After a decade of winemaking, our own estate vineyard produced its first harvestable crop of Pinot Noir and Chardonnay. With a vineyard of our own, we've been able to use the techniques and wisdom passed on to us by local wine-growers, collaborators, and wine legends to cultivate perfectly specific Pinot Noir and Chardonnay for our own winemaking. Pali Vineyard spans 50 acres in Gypsy Canyon of the Sta. Rita Hills appellation in Santa Barbara County. The majority of the vineyard, about 40 acres, is planted to Pinot Noir where the vineyard's naturally higher elevations, cool, ocean inspired climates and sandy soils produce elegant Pinot Noir grapes. On Pali Vineyard, different clones are planted and organized in different blocks, including clones 23, 2A, 115, 667, 777, 828 and Pommard. Each clone is hand-harvested separately, fermented, and aged individually before assessed and ultimately blended together to create this perfectly balanced estate grown Pinot Noir. After 5 days of cold soaking with intermittent punch-downs and pump-overs, we started the fermentation process with a few punch-downs each day. As the fermentation hit its peak activity and highest temperatures, we punched-down up to 4 times each day with additional pump-overs when necessary. As the fermentation finished, so did the actions we performed until completed. Lastly, we drained and pressed the wine into 50% new French oak barrels and 50% neutral French oak barrels. This Pinot Noir was barrel-aged in 50% new French oak barrels and 50% neutral French oak barrels for 600 days before being bottled. All of our vine-yard designated wines express the nuanced characteristics discovered on remarkably unique and excellent vineyards.

WINEMAKER NOTES

Aromas of red cherry, ripe cranberry, cracked pepper and roasted boar. Full throttle cherry-cranberry-wild strawberry meets tarragon and marjoram on the palate.

TECHNICAL INFORMATION

- VINEYARD : Pali Vineyard
- **FARMING :** Sustainable (SIP Certified)
- **ABV :** 14.6%
- AVA : Sta. Rita Hills
- VARIETALS : 100% Pinot Noir, Clone 23, 2A, 115, 777, 828 and Pommard
- **PRODUCTION :** 190 Cases
- FIRST VINTAGE : 2015
- ACCOLADE(S): 93 Points, Wine Enthusiast / 90 Points, Jeb Dunnuck

ABOUT PALI WINE CO.

To craft world class, critically acclaimed, site-specific Pinot Noirs and Chardonnays.

Our original Pali brand produces premium Pinot Noir and Chardonnay sourced primarily from vineyards in the Sta. Rita Hills and neighboring wine-growing regions. The region's terroir, including its transverse ranges, limestone rich soils, and cool ocean fog, is ideal for growing Pali's poised Pinot Noir and Chardonnay wine grapes. Pali produces a wide-range of bottlings from entry-level to esoteric vineyard and clonal-specific, from still to sparkling, and from white to pink and red. While most of our grapes come from our Sta. Rita Hills estate 'Pali Vineyard,' Pali partners with a handful of other family-owned and world-renowned vineyards in the area among the likes of Fiddlestix, Rancho La Viña, and Bien Nacido Vineyards. Most recently, Pali has introduced its 'Wild Series,' natural wines made using only wild, naturally occurring yeasts that remain unfined and unfiltered.

