

Fogscape Vineyards

ARROYO SECO

Pinot Noir

2019

APPELLATION

The Arroyo Seco American Viticultural Area (AVA) is located near Greenfield in Monterey County. One of the smaller California growing areas, it spans 18,000 acres with half planted to vines. While less well known than the adjoining Santa Lucia Highlands, Arroyo Seco wines are increasingly gaining recognition for excellence. A cool maritime climate, ample sunshine, shaded canyons, and rocky soils produce wines with structure, balance, and finesse.

VINEYARDS

- * Suter: 92% - Vineyard shaded by the Santa Lucia Mountain; delicate, floral Pinot Noir
- * Windmill: 6% - Terraced, rocky Pinot Noir vineyard on the banks of the Arroyo Seco River; wines with concentration and depth
- * Chareva: 2% - Steeply sloped vineyard on the Arroyo Seco Canyon hillsides; elegant, earthy, complex Pinot Noir

Pinot Noir Clones: Dijon 113, 114, 115, 667 & 777 ; Pommard, Joris, Pisoni, 829, 459

Soils: Lockwood Series shale loam, granite stones, river pebbles

Grape Sourcing: 100% Arroyo Seco AVA

VINTAGE

After an extended, cool growing season, temperatures heated up a bit around early October. At harvest, high humidity levels put pressure on growers to pick before acidity levels dropped. After a record-setting crop in 2018, the 2019 crop was of average size and excellent quality.

WINEMAKING

The grapes were field destemmed, then cold soaked for 4 days, followed by 7-10 days of fermentation in open-top fermenters. Free-run juice from individual vineyard blocks and first press juice were fermented in separate lots. The wine was aged in a combination of new and seasoned French oak barrels for 10 months and racked once prior to bottling. The best lots were selected, blended, gently fined, and filtered prior to bottling.

Winemaker: José Ramirez

Varietal Blend: 85% Pinot Noir

Alc. By Vol. 14.5%, TA 5.6%, pH 3.66, RS 2.0 g/L

WINEMAKER'S NOTES

Bouquet: Floral, dark cherries, ripe cranberry, cola candy

Palate: Medium-bodied, silky, complex

Finish: Extended, with hints of Mexican chocolate, dried flowers, and lingering berry notes.

Suggested Pairings: Rack of lamb with thyme and garlic, seared duck breast with braised fennel, wild mushroom risotto with truffle oil.

