



2015 PINOT NOIR, SANTA BARBARA COUNTY



INCONCEIVABLE WINES are always “of a place.”

They have distinctive aromas and flavors indigenous and inherent to where they are grown. Our labels identify place-clues for exploring the wine within the bottle.

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Its deep red-garnet color presages the character-depth of this wine. Aromas of wild raspberries, rose petals, and bramble, with a sense of sea-floor minerality. This Pinot Noir is medium-bodied, and offers tart red-raspberry and juicy red cherry fruit flavors. And there’s that sea-floor minerality again, adding earthy complexity. The gentle waves of flavor are smooth in the mouth. The wine is rich, with a just enough tannin from the whole-cluster fermentation element to give it a nice backbone to support the fleshy-fruit and earthy flavors.

The California drought continued for the 2015 vintage. Grape vine yields were naturally low, indeed: downright tiny! Growing conditions were steady, and provided a low-yield, quality-driven wine grape crop. Our 2015 wines have good concentration, and show excellent varietal character.

Hand-harvested grapes from four fog-tickled Santa Barbara County vineyards went into this wine. 10% of the crop was fermented as whole-clusters, with the balance destemmed, berry-sorted, and lightly crushed. The must cold-soaked for three days in oak puncheons and 3/4 ton bins before fermentation. Fermenting vessels: 35% barrel fermented in new French oak, and 65% fermented in open-top 3/4 ton bins. Several hand punch-downs per day. Basket-pressed direct to barrel for malolactic fermentation and aging.

VARIETAL BLEND:

PINOT NOIR 100%

VINEYARDS: Cottonwood Canyon Vineyard, Sierra Madre Vineyard, John Sebastiano Vineyard, Vineyard X (which we’re contractually not allowed to identify).

ALCOHOL: 13.8%

TOTAL ACIDITY: 5.9 G/L

pH: 3.6