

Pinot Noir 2019 Spanish Springs Vineyard • San Luis Obispo Coast



Grape variety: 100% Pinot Noir

Clones: Swan, 115, 667, 777 Vineyard: Spanish Springs

Appellation: San Luis Obispo County

AVA: SLO Coast (proposed)

Location: Price Canyon, 1.5 miles from the ocean

Soils: Marine shale, limestone, sandstone, fossilized shells

Climate: Cool climate, coastal vineyard, fog

Growing degree days: 2,018

Harvest dates: 9/18 and 9/19/2019

Bottling date: June 3, 2020

Alcohol: 13.5%

Production: 365 cases
Bottle size: 750ml, 12pk
Winemaker: Marbue Marke
Owner/Vintner: Rachel Martin

Certifications:

National Women's Business Enterprise, Certified by WBENC Sustainability in Practice, Certified by SIP Vegan, Certified by BevVeg

Winemaking Notes:

Vinification: Classic SS Tank fermentation

Barrels Type: 228-L Burgundy/French oak barrels and 500-L French Oak Puncheons

Barrel Forest: Allier, Vosges, Tronçais, COF

Barrel Toasts: M, M+

Secondary Fermentation: 100% complete (inoculated with oenococcus oeni)

Aging: 9 months in 228L - Burgundy French oak barrels and 500-L French Oak Puncheons

Vintage Summary:

The 2019 growing season was marked by mostly ideal conditions. Starting with a cold winter and continuing with moderate temperatures through bloom and set in both Chardonnay and Pinot Noir resulted in above average yield and good uniformity. Moderate temperatures persisted through the ripening season. The ripening weather was excellent mostly due to the minimal heat events. The harvest was on the later side, a few weeks behind "normal" but the resulting grapes had fantastic acidity and fully developed flavors. Berry sizes were average with average cluster sizes resulting in an average yield in Pinot Noir.

Tasting Notes:

A perfumed nose of fresh strawberry, raspberry, cranberry, red currant, violets, vanilla, and sweet tobacco. A raspberry attack leads to a layered mouth of pomegranate, red currant, blueberry, plum, anise and hints of cocoa. Firm but elegant tannins give way to a long bing cherry finish.

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