

LA HONDA



2015 Sequence Pinot Noir Santa Cruz Mtns

HARVESTED: July 29th-September 8th, 2015

VINEYARD LOCATION: Portola Valley, Saratoga, La Honda on either clay or sandy loam soils.

BOTTLED: February 2017, 460 cases

COMPOSITION: 100% Pinot Noir (Dijon clones 114, 115, 117, 666, 667, 777)

ALCOHOL: 13.4%

WINEMAKER: Colin McNany

NAME: 'sequence' of vineyards' along Skyline, and part of Silicon Valley's vines/science heritage.

VINTAGE NOTES

In our fourth year of drought, bud break began early due to the dry winter and warm spring. The growing season was persistently warm, and due to the lack of ground water, harvest came exceptionally early. We harvested our first vineyards on July 29th! The crop was generally early and light across the board with small berries and concentrated flavors. Although yields were down, quality remained incredible, potentially surpassing the last 2 vintages.

WINEMAKING NOTES

We harvest our Pinot Noir sequentially with co-fermentation in mind, filling open top tanks and T-bins with vineyards matching fruit profiles. This year we experimented with 20% of the entire lot fermented whole cluster, providing extra structure and tannin. The rest of the vineyards were destemmed whole berry, and hand sorted on the shaker table. It is then tipped into 2 ton open top tanks and 1 ton bins. Then cold soaking to enhance flavor and color, roughly 3-5 days, followed by inoculation of commercial yeast strains. The ferments are punched down by hand 3 times a day with peak fermentation temps hitting roughly 90 degrees F. The wine is left on skins for a total of 20-25 days via extended maceration. We press on taste, separating free run and basket pressed wine into designated French and Hungarian barrels, which 1/3 are new. The wine undergoes 100% native malolactic and aged for 14 months. Unfined and unfiltered, always.

TASTING NOTES

Elegant and spicy aromatics of wild raspberries, strawberries and cardamom lusciously lure you into the depths of the bottle. The palette rejuvenates with refreshing acidity intertwined with juicy rose petals, cherry cola, and dark cacao nib tannin to finish.

CELLARING

Recommend aging potential is 3-7 years.