



HIGHER GROUND PINOT NOIR 2016 CENTRAL COAST

TERROIR

Higher Ground is meticulously crafted from coastal fruit from the higher elevations of California's Central Coast, in and around the Santa Lucia region and the Santa Maria growing region. Here the vines enjoy cool morning fog and breezes from the Pacific followed by warm afternoons thanks to direct southern exposures to the sun. This climate encourages a longer growing season, allowing the grapes to develop intense, complex flavors and is considered ideal for growing Pinot Noir.

WINEMAKING

After gentle de-stemming and a brief cold-soak to intensify color and flavor, the warm fermentation extracts the rich tannins and develops varietal aromas. During cellar ageing the lees were stirred to increase body and mouthfeel. The minimalist process was completed with the careful final blending of the individual vineyard lots after each was evaluated for its individual contribution.

TASTING NOTES

The 2016 Higher Ground Pinot Noir Central Coast displays distinct regional character with layered aromas of ripe red fruit, cherries preserves, and hints of vanilla toffee and toasted oak that extend to the palate. Rich, dark red berry fruit, juicy plum and cranberry flavors are accented with spice notes and a touch of sweet tobacco and smoky earth. This is an elegant, velvety textured Pinot, yet bright, balanced, and altogether delicious.

Higher Ground Pinot Noir is crafted to enhance sophisticated cuisine and the ambience of a fine dining experience. This wine is unique in its ability to compliment flavors ranging from exotic Asian spices; both delicate and robust cheeses; succulent salmon dishes; grilled fish, poultry and game birds and roast or grilled beef. Higher Ground Pinot Noir is offered exclusively to fine restaurateurs and hoteliers.

ALCOHOL: 14.5%

CASES PRODUCED: 8,937

RELEASED: October 2017

TAKE THE HIGHER GROUND. BE INSPIRED.