

Long Valley

RANCH



PINOT NOIR MONTEREY ★ CALIFORNIA

Located in the Central Coast region of California, the Salinas Valley is also known as the Long Valley, a name coined by writer John Steinbeck due to its 100-mile length. Cradled between the Gabilan and Santa Lucia mountain ranges, this bountiful stretch was carved out by the Salinas River millions of years ago and holds some of the world's richest farm and vineyard land. We're proud to be farmers of estate vineyards for over 40 years in the Long Valley, a place that is truly a gift from Mother Nature.

VINEYARDS

Pinot Noir is notoriously difficult but the Monterey region offers an ideal climate to grow this temperamental grape. The cool ocean air that comes sweeping down the valley each day lengthens the growing season and allows the grapes to ripen slowly and evenly. This extra time on the vine yields a varietally correct wine of consistent depth and complexity.

WINEMAKING

Our Pinot Noir grapes are harvested during the night and very early morning to keep the fruit cool in order to preserve delicate nuances of aromas and flavors. It is also important to harvest Pinot Noir at optimum ripeness and transport promptly to the winery. Upon arrival, the grapes are destemmed, crushed, fermented dry, then racked clean and carefully aged with both new and neutral French oak for 10 months prior to bottling.

TASTING

Bright aromas of raspberry and strawberry lead to flavors of cranberry, pomegranate and cherry. Delicate notes of fresh herbs are complemented by light vanilla from the French oak. This wine is medium-bodied, well-balanced and integrated with a soft, round mouthfeel and a lingering, red fruit finish.

ANALYSIS

HARVEST BRIX 24.1° (average)

ALCOHOL 13.5% | pH 3.71 | TA 5.7 g/L

AGING 25% New French oak for 10 months

CASES 1,500

