



ALLSTON

E S T A T E S

2015

PINOT NOIR

SANTA LUCIA HIGHLANDS

VINTAGE

California was blessed by a stellar vintage in 2015. In spite of drought conditions, light yields and a very early harvest, quality is exceptional. A mild winter fostered an early bud break and bloom, however, unseasonably cold spring temperatures followed which resulted in smaller berries and grape clusters. The warm and dry summer days hastened ripening and growers began picking in late July with all grapes in by the end of September – a very compact harvest season! Pinot Noir shows lush tannins, ripe black fruit character and deep color.

WINEMAKING

Fruit was carefully picked during the cool early morning hours and transported to the winery where each cluster is de-stemmed to prevent harsh green notes from the finished wine. To extract color and flavor, we cold-soaked the grapes for several days. Fermentation took place in small tanks with frequent punch downs to break up the cap. Once fermentation was complete, the wine was pressed and racked into French oak barrels to age for 14 months prior to bottling.

WINERY NOTES

Allston Estates Pinot Noir is a deep garnet color with black cherry, blackberry and herb-laced notes. Silky and juicy on the palate, the wine offers a lengthy finish of black fruit and mocha.

FOOD PAIRING

Enjoy this full-bodied Pinot Noir with grilled meats, duck and mushroom ragout.

TECHNICAL INFORMATION

APPELLATION: Santa Lucia Highlands

VARIETAL COMPOSITION: 91% Pinot Noir, 9% Petite Sirah

TOTAL ACID: .57 g/100ml

PH: 3.66

ALCOHOL: 14.3%

