

Vineyards

This spectacular wine hails from two small vineyards located in the marine-influenced climate of California's bucolic central coast. One lies on the sun-etched hills of Mount Madonna which anchors the southern-apex of the Santa Cruz Mountains to the Pajaro Valley. Here these old vines reach deep into the alluvial soil of Two Creek Vineyard to produce grapes that display spicy aromas of white pepper complemented by strawberry and raspberry notes. Mann Vineyard enjoys the advantage of cool, ocean breezes which blow through the Pajaro Gap in the evenings to temper the warmth of Gaviilan days. This perfect meso-climate promotes the formation of bright fruit esters and supple tannins.

In the Winery

The grapes were handpicked in mid-to-late October of 2007. Yields were low ranging from 0.5 tons per acre in the old vines of Two Creek to 3.0 tons per acre at Mann Vineyard. Arriving at the winery, we destemmed the grapes and fermented them in small lots, utilizing the punch down method for cap management and maximum flavor extraction. The "whole-berry" fermentation combined with the cooler temperatures maintained in small lot fermentation allow us to produce a bright Rhone-styled wine filled with abundant fruit notes, and complemented by softer, more subdued tannins.

Following the wine's initial fermentation, we barreled the wine in a combination of French oak barrels. The wine was bottled in late May of 2009. Less than 200 cases were produced.

Tasting Notes

COLOR:

Deep garnet

NOSE:

Elegantly balanced with notes of raspberry and strawberry complemented by an accent of white pepper.

MOUTH:

Medium-bodied, with generous flavors of strawberry, Bluecrop blueberry and a hint of vanilla owing to time spent in French oak cooperage.

