

# ÆQUOREA

## 2015 Pinot Noir

San Luis Obispo County - Seafarer

2015 delivered a fantastic season, following up the spectacular 2013 and 2014 vintages. Rainfall was dismally low (again), reaching only about 50% of normal and getting the vines off to a rather slow start. But we were blessed with a miraculous 3" of rainfall in July, which brought some much-needed relief to the vines and elevated a potentially difficult vintage to an excellent one. We started very early on August 12, and finished our last pick quickly on September 4th, about 3-4 weeks earlier than normal. Yields were very low due to the ongoing drought and some shatter, leading to great concentration in the wines. What we see in 2015 is similar characteristics to 2014, beautiful concentration and deliniation of flavors, along with great balance.

The coastal vineyards amidst San Luis Obispo County are some of the closest to the ocean of any growing region in California, averaging between 1-6 miles from the Pacific. This is pioneering territory, with only a small amount of vineyards being farmed by the brave souls who dare to battle the constant ocean influence. And while the single vineyard bottlings are great representations of individual terrior, the Seafarer Pinot Noir always gives a fantastic snapshot of the quality and complexity of the region.

The fruit was sorted 3 times prior to a gentle destemming into small open top fermentors with anywhere from 0-25% stem inclusion. This was followed by a cool 3-4 week fermentation with native yeasts, after which individual vineyard lots were gently pressed into French oak barrels, 30% new, where they underwent an 11-month elevage without racking. Spicy, vibrant and aromatic, it bursts with bright notes of cranberry, pomegranate, crushed rocks, and baking spice. A medium bodied frame carries with it a balanced profile of red fruits, orange zest, chili powder, cocoa, and toasty oak notes. Excellent now, it will continue to develop nicely over 5-6 years.

Production: 242 cases

### VINEYARD DATA

Vineyards: Steiner Creek, Spanish Springs, Riven Rock, Derby West  
Distance from Pacific Ocean: 1.5-6.0 miles  
Clones: 115, 667, 828, Pommard, 2A

### TECHNICAL DATA

Harvest Date: 8/12/15 - 9/1/15  
Alcohol: 14.5%  
pH: 3.73  
TA: 5.8g/L  
Maturation: 11 months in 30% new French oak

