

BREA

PINOT

2016 BREA PINOT NOIR | CENTRAL COAST

VARIETAL : PINOT NOIR

VINEYARDS : Sumida Sisters and La Estancia

LOCATION : Santa Lucia Highlands

ALCOHOL : 12.5%

TOTAL PRODUCTION : 1,500 cases

WINEMAKER NOTES :

100% destemmed into 5-ton open top fermenters. We gently pumped over each morning and evening throughout fermentation. Delastage at the beginning and end of fermentation. Aged in neutral French oak 228L and 270 L barrels.

VITICULTURAL AREA:

Both vineyards are enriched with many of Rudolph Steiner's farming principles to enliven the soil and bring the grapes to life! The La Estancia area generates a regularity of fog at night and through the morning, followed by wind in afternoon. The soil consists of sandy loam and silty soils. The Sumida Sisters Vineyard is located in the historic Santa Lucia Highlands. Erin and Simon Phillips, the current vineyard owners, planted the 8 acres of Pinot Noir in 2010 located below their La Estancia Vineyard. The soil is alluvial and porous consisting of Chualar loam, granite and sandstone, which provide a nourishing environment for grape vines. Erin brings a fresh approach to farming this vineyard, maintaining balance with a light touch. She believes the essential ingredients to growing tasty grapes are fresh soil, air, water, and most importantly-- adding loads of love!

BREA Wines are made naturally, meaning no use of inoculated yeasts or bacteria. We use only native yeast to spark fermentation. We do not add any powdered tannins or enzymes. A minimal dose of SO2 is added 4 weeks before bottling to some wines. Produced and bottled in Berkeley, CA.