



BREA

PINOT NOIR

2016 BREA SUMIDA SISTERS PINOT NOIR | SANTA LUCIA HIGHLANDS

BLEND : 100% Pinot Noir

NOSE : Pomegranate, Sandalwood, Strawberry

PALATE : Cherry, Rooibos Tea, Tamarind

SOIL : Chualar Loam with Granite and Sandstone

AGING : 6 months in used French Oak

ALCOHOL : 12.5%

TOTAL PRODUCTION : 120 cases

Sumida Sisters Vineyard is located in the historic Santa Lucia Highlands. Current vineyard owners, Erin and Simon Phillips, 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. The vineyard is enriched with many of Rudolph Steiner's farming principles to enliven the soil and bring the grapes to life!

Erin brings a fresh approach to farming this vineyard, maintaining balance with a light touch in these essential ingredients to growing tasty grapes: fresh soil, air and water. Most importantly she adds loads of love!

The pinot was 100% destemmed and fermented in 5-ton stainless steel fermenters. Aged in neutral French Oak barrels for 16 months. In the cellar, we use only native yeast fermentation. A minimal amount of S02 was added only once, a month before bottling to help the wine retain the freshness and acidity. The wine went through full malolactic fermentation.