

SUBJECT TO CHANGE

WINE CO.

2018 Coastview Vineyard "Cuvée 831" Pinot Noir/Chardonnay Co-Ferment



Grape(s): 66% Pinot Noir, 34% Chardonnay

Vineyard: Straddling an exposed ridge of limestone, granite and chalk soils, the Coastview Vineyard sits at 2400 feet elevation with sweeping views of the Salinas Valley, the surrounding Gabilan Mountains, and Monterey Bay in the distance.

Coastview was purchased in the 90s by John Allen, who continues to organically farm the vineyard alongside his son, Allen. Their holistic approach with focus on sustainability can be seen in everything, from the large flock of Pygmy sheep that they use in lieu of herbicides, to the artesian spring wells that they use for irrigation in times of severe drought.

Breezes blowing in from the Bay create a maritime climate, with warm days of consistent sunshine moderated by cool nights for even ripening -- making for concentrated flavors in the grapes and elegant acidity.

AVA: Monterey

Method: The Pinot and Chard were brought into the cellar and foot-crushed. The whole clusters were co-fermented, receiving one pump over a day during fermentation for a total of eight weeks maceration. Raised for ten months in 500L neutral oak barrels and racked once to tank before bottling, the finished wine was bottled unfinned, unfiltered, with zero sulfur..

ABV: 12.8%

Case Production: 165 Cases

Bottling Date: May 2019

Release Date: January 2020