

BRIDLEWOOD

ESTATE WINERY

2015 MONTEREY COUNTY PINOT NOIR



ABOUT BRIDLEWOOD ESTATE

Hailing from the premier regions of California's Central Coast, Bridlewood wines are handcrafted with care and passion. Bridlewood Estate Winery embodies the diverse sub-appellations and varietals of the vast Central Coast, inspired by the spirit of California's relaxed way of life. Visit Bridlewood's stunning 105-acre estate and intimate tasting room in the heart of Santa Barbara County.

VITICULTURE & WINEMAKING NOTES

In 2015, we looked to premier vineyards in Monterey County, including our Olson Vineyard in the prestigious Santa Lucia Highlands AVA. The growing season included a mild winter on the Central Coast that caused an early budbreak. This generated some shatter in the vineyards producing smaller clusters and a shorter crop, which actually led to intense, concentrated flavors and highly layered and complex wines.

The grapes for this wine were harvested early in the morning, keeping them as cool as possible. At the winery, the grapes were cold soaked for five days before fermentation, which lasted seven days at a maximum temperature of 83°F. The juice was pumped over the skins at least twice a day throughout fermentation and select lots underwent extended maceration. Both of these practices allowed for optimal extraction of the brilliant garnet color and bright aromatics we love in Pinot Noir. To further accentuate the sweet aromatics of this Pinot, the wine aged on French oak for an average of six months.

TASTING NOTES

Our Bridlewood Monterey County Pinot Noir opens with aromas of black cherry and pepper with a hint of crushed violet. The palate on this vintage is an elegant expression of Monterey County, offering flavors of pomegranate and cranberry. With notes of tobacco and white pepper on the finish, this Pinot Noir has a balanced acidity and a luscious mouthfeel.

APPELLATION: MONTEREY COUNTY

COMPOSITION: 99% PINOT NOIR, 1% PETITE
SIRAH

ALCOHOL LEVEL: 14.14%

RESIDUAL SUGAR: 0.50

TITRATABLE ACIDITY: 0.54

pH: 3.8