

Secret Cellars



Central Coast PINOT NOIR 2017

VINTAGE

2017 started out similar to the previous year with an abundance of rainfall followed by a balmy spring allowing for a gradual start to the season. As the year progressed, vines were fortunate to not have any frost damage and the temperatures rose leading to a great harvest. Cool mornings and warm days allowed for adequate cluster development followed by late rains, leaving the grapes to optimal brix levels. Extended hang time allowed for mature, ripe fruit and well-developed tannins.

WINE MAKING

We carefully picked the grapes during the cool night and early morning hours. Once at the winery the grapes were de-stemmed, gently pressed and cold soaked for several days prior to fermentation. We used open top fermenters, which provide more intense color, soften tannins and protect Pinot Noir's delicate fruit nuances. After fermentation, the wine is aged in French oak prior to bottling.

WINERY NOTES

Secret Cellars is a bold Pinot Noir with a nose of lush dark fruit and earth. Black cherry, pomegranate and cola flavors follow along with an attractive hint of sage. Supple tannins lead to a smooth and graceful finish.

FOOD PAIRINGS

Enjoy this hearty Pinot Noir with duck confit, grilled rack of lamb and creamy mushroom risotto

TECHNICAL INFORMATION

appellation: Central Coast

varietal composition: 100% Pinot Noir

total acid: .52 g/100ml

pH: 3.75

alcohol: 13.5% alc by vol.

