

Sinor-LaVallee

2017 PINOT NOIR

Estate Grown | San Luis Obispo County

Bassi Ranch Vineyard is one of California's closest vineyards to the ocean—a wholly distinctive ultra-coastal terroir just 1.2 miles from the Pacific. The vineyard is pitched along steep slopes composed of marine sandy loam, and is organically farmed with biodynamic inputs. The 2017 Pinot Noir Estate is comprised of eight clones planted to 14.4 acres on the estate, specifically: Dijon 113, Dijon 114, Dijon 115, Wädenswil 2A, Pommard 4, Pommard 5, Dijon 667, and Dijon 777.

WINEMAKING

The 2017 Pinot Noir reflects a maniacal attentiveness only possible through sole proprietorship from viticulture through winemaking. The aim was to create a singular Pinot Noir that expresses the totality of Bassi Ranch's ultra-coastal terroir.

After several years of drought, an uptick in winter rainfall helped pave the way for a strong 2017 growing season. The fruit was hand harvested by hand with six separate picks over the span of 13 days from September 21 to October 3. Each pick was divided into equal fermentation lots—one dedicated to native yeasts, the other inoculated with Assmanhausen yeast. Bassi Ranch's native yeasts are prized for bringing a savory, earthy aspect to the wine; Assmanhausen is notable for fostering varietal trueness, with a fine balance of texture and fruit flavors.

The individual lots were cold soaked for up to five days prior to the initiation of fermentation, then punched down by hand twice daily through dryness. After gentle pressing and settling for no more than 24 hours, the new wines were racked to French oak barrels (15% new oak) with an intentional composition of 2 to 3 percent natural solids to provide body, texture and nutrients for efficient malolactic fermentation.

TASTING NOTES

The 2017 Pinot Noir presents jammy red fruit aromas with earth-driven notes of black tea and smoke. The varietal character is deep and pure, while the vineyard's terroir is undeniable with savory notes of stem and sage. Supple plum and black cherry flavors engage the palate with a trailing suggestion of mixed berry pie. The structure is elegant and unquestionable, carried by mouthwatering acidity and concluding with a rounded, cedary finish.

Winemaker

Mike Sinor

Harvest Dates

Sept. 21 - Oct. 3

Aging

11 months in French oak
15% new oak

Specs

Alc. 14.5%

Cases: 480

