

Holocene Pinot Noir Apocrypha

Holocene Wines

United States - Oregon - Yamhill-Carlton

Apocrypha Pinot Noir tends to showcase the blue and black end of the fruit spectrum, along with a brambly, floral, dried sage and thyme profile, higher acid than the Memorialis and more power.

Specifications	
Appellation	Yamhill-Carlton
Varietals	100% Pinot Noir
Agricultural Practices	Sustainable
Soil type	Sedimentary soils
Vinification	The wines are crafted in the same way I have been making wine since I was carrying it out at Bryant Family Vineyard in the Napa Valley — utilizing very low-impact, non-industrial techniques, native yeasts, little extraction and little new oak, and never filtering or fining. This allows a real sense of place to show through in the wines that is often dimmed when too much manipulation is undertaken. The 2018 Apocrypha is a blend of 115 and 113 clones from a vineyard about 1 hour south of Yamhill-Carlton, a south-facing hillside called Antiquum Farm. The fruit from this site always has a lot of intensity but it also retains really nice acid. It tends to showcase the blue and black end of the fruit spectrum, along with a brambly, floral, dried
Production	110 (9-liter cases)
Pairings	We tend to enjoy this wine with lamb merguez sausage and saffron rice.



Codes, Weights and Measures	
UPC	7 84585 02698 2
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02698 9
Case Weight	46
Cases/Pallet	56
Layers/Pallet	14
ABV	13.8%
SRP	\$ 67.99 USD 750mL Bottle

Reviews and News
2018 Holocene Pinot Noir Apocrypha - 94-96 PTS - JD