

VINTAGE OF
2015

CRAFTWORK

Pinot Noir

sustainably farmed | estate vineyards
MONTEREY COUNTY, CALIFORNIA

Honoring the best of traditional winemaking, the wines from our estate vineyards are handcrafted to showcase the natural expression of the vineyard, variety and vintage. In a world of flashy technology, some might call this hopelessly old-fashioned. We call it Craftwork.

Tasting Notes

An elegant and stylish wine, with aromas of black cherries, raspberries and plums. Medium bodied, with soft tannins, the bright red fruit flavors balance a lingering, sweet oak finish. Craftwork Pinot Noir is a graceful and balanced offering that pairs beautifully with grilled salmon, roast duck, pork tenderloin or soft-ripened cheeses.

Winemaking

The delicate Pinot Noir grapes were picked in the cool, early morning hours, at optimum ripeness. Upon arrival at the winery, they were destemmed and allowed to cold soak at 50°F for three days to help stabilize color and enhance flavor. The juice was then fermented in open-top fermenters, punched down three times a day at the height of fermentation, and held on the skins for two weeks before pressing. The wine was carefully aged with a combination of new and neutral oak to craft a lush, elegant offering that displays bright fruit and vivid flavors.

Vintage

The 2015 vintage was a year that presented uniquely challenging weather and small crops. Spring came early with bud break in mid-February, followed by mild weather. May turned unseasonably cool and overcast which significantly reduced the size of the berries. Although yields were down considerably, the resulting wines have intense, concentrated flavors and lively acidity.

Vineyards

Of all varieties, Pinot Noir is the most sensitive to its terroir. Our cool climate estate vineyards, with a selection of the best Dijon clones, consistently produce top-quality Pinot Noirs. The area around the small towns of Greenfield and Soledad is blessed with a perfect climate for this temperamental varietal, with evening coastal fogs that often linger until mid-morning the following day. This allows the intricate fruit flavors to develop while preserving crucial acidity. A combination of right location and traditional winemaking allows us to craft a graceful and expressive wine that delivers classic Pinot Noir flavors, complexity, and a silky smooth finish.



TECHNICAL

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| Cooperage | 12 months on French and American oak |
| pH | 3.69 |
| TA | 5.8 g/L |
| Bottling Date | March 16, 2017 |



CRAFTWORKWINES.COM

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