



2018
Pinot Noir
“La Bauge Au-dessus”

The fruit comes from the Bien Nacido Vineyard and Le Bon Climat Vineyard, both in the Santa Maria Valley. The wine shows off complex aromatics and layered flavors of cranberry, red berries, rose petals, and spice, signature characteristics of this wine growing region. “La Bauge Au-dessus” translates to “The Party Upstairs.”

AT A GLANCE

APPELLATION:
 Santa Maria Valley

VINEYARD:
 Bien Nacido, Le Bon Climat

VARIETAL:
 Pinot Noir

COOPERAGE:
 24 months, François Frères
 French Oak

HARVEST: September 2018

ALCOHOL: 13.5%

ACIDITY: 7.1

pH: 3.33

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$35

ACCOLADES

Wine & Spirits 91

“Scents of plush cherry fruit and sumptuous oak lead in this wine, sourced mainly from Bien Nacido, with a small contribution from Le Bon Climat Vineyard. In 2018 it has a lavish structure and rich wood accents, of the sort that will keep this wine sturdy and intact for years in the cellar.”

— P.J.C.

From The Winemaker

As with all our Pinot Noirs, we are “hands-on”. Every Pinot Noir is fermented in 5 ton open-top fermenters, which are punched down once or twice a day. These punch downs breakup the cap of skins that rises to the surface back into the juice so the fermentation process extracts the best part of the Pinot grapes. The wine is pressed to complete dryness and goes to barrel with moderate lees. Our “La Bauge” Pinot Noir is aged in 50% new French oak barrels made by the cooper François Frères in the heart of Burgundy in the small village of St. Romain. The wine was carefully racked in the spring and then aged another 20 months (24 months total). It was lightly fined with 4 egg whites per barrel, and then bottled unfiltered. (1,633 cases produced)

Tasting Notes

The wineshows off complex aromaics and layered flavors of cranberry, red berries, rose petals, and spice, all signature characteristics fo the wine growing region.

Food Pairings

A wonderful pairing with thick, oak grilled pork chops, wild game or Coq au Vin.