

WINDSTREAM

Pinot Noir
2013

The maritime influence of the Pacific Ocean creates morning fog and afternoon winds: an ideal climate for the production of world-class Burgundian varietals. This "stream of winds" directly affects the Sarmiento Vineyard, which is located in the prestigious Santa Lucia Highlands appellation of Monterey. The soil is well-drained loamy sand with many fist-sized cobblestones. Winemakers Anthony Riboli and Arnaud Debons works employ traditional techniques and modern technology to create wines that express ripe fruit flavors with balance and finesse.

Windstream is handcrafted at Orcutt Road Cellars in the Edna Valley of San Luis Obispo. Both clonal selections are fermented separately in small, open-top tanks. The cap is "punched down" in order to delicately extract color without creating excessive tannins. After aging in French oak barrels, the individual lots are evaluated and blended. The wine is dark and structured with intense flavors of black cherry and raspberry. Barrel aging contributes nuances of oak spice and cedar with a long, mouth-filling finish.

Varietal: Pinot Noir

Vintage: 2013

Appellation: Santa Lucia Highlands, Monterey

Source: Sarmiento Vineyard

Clonal Selections: Pommard 5

Dijon 115

Harvest Date: October 15, 2013

Harvest Sugar: 26.5 Brix

Barrel Aging: 10 months

New French Oak: 85%

Cooperage: Cadus, Remond, Francois Freres,
Mercurey, Mercier, Sirugue

Forests: Allier, Bertranges, Vosges, Center of France

pH: 3.69

Alcohol: 15.1%

TA: 0.67 g/100 mL

