



**FROSTWATCH** *Vineyard & Winery*

## Frostwatch 2015 Pinot Noir

**Cases produced:** 117

**Composition:** 100% Pinot Noir

**Brix at Harvest:** 25.1 brix

**Blend TA:** 5.2

**Suggested retail:** \$40

**Harvest dates:** 9/22/15

**Blend Ph:** 3.8

**Alc:** 14.9%

**Vineyard Sources:** This is the seventh vintage of Frostwatch Pinot Noir. Our entire two and one-half acres of Pinot Noir are planted to a selection of the Swan Clone on two rootstocks with two different spacings. The Swan Clone typically produces small clusters and small berries which has certainly held true in our experience. Furthermore, it is commonly believed that large diurnal temperature fluctuations have a positive correlation with Pinot Noir grape quality. Our vineyard experiences very cool nighttime temperatures throughout the summer. Accordingly, our site is well suited climatologically to the cultivation of Pinot Noir. Generally speaking, the Bennett Valley Appellation is also distinguished by its very long growing season, modest yields relative to other areas and full flavored wines with good natural acidity.

**Winemaking:** The grapes were picked at night and sorted, de-stemmed, but not crushed. The grape must was punched down daily and the headspace above the must was gassed with CO<sub>2</sub> after each punch down. After 10 days, the must gradually warmed to about 56 degrees F and the indigenous fermentation began. The fermentation temperature was controlled to a maximum of 82 degrees F and the must was punched down twice daily. Eighteen days after harvest, the primary fermentation was done and the must was drained and gently pressed with a hydraulic basket press. The wine was moved to a 40% new, 40% once used and 20% neutral French oak barrels. These barrels were stirred and topped weekly as the wine went through an indigenous malolactic fermentation that finished in early December and was then SO<sub>2</sub>'d. After being SO<sub>2</sub>'d, the wine was stirred and topped on a monthly basis until it was racked a few days prior to bottling (unfined and unfiltered) on 5/4/17 (about 18 months in oak).

**Tasting Notes:** The 2015 vintage is another fine vintage in Bennett Valley. The wine displays power and mid-palate density and richness yet exhibits the delicacy one expects in excellent Pinot Noir. It supplies red cherry and plum flavors and shows good structure that promises additional development. Indeed, this wine will only improve with additional time in the bottle.

**Winemaker:** Brett Raven

**Ratings:** 2015 vintage—89 pts Wine Advocate. 2014 vintage—90+ pts Wine Advocate, Double Gold 2018 American Fine Wine Competition (in the \$40-\$90 Pinot Noir Category), Gold Medal 91 pts 2018 North Coast Wine Challenge, Gold Medal 2018 San Francisco Chronicle Wine Competition, 90 pts Wine Enthusiast.