

# MEIOMI

## VELVETY & SMOOTH

### 2017 PINOT NOIR

#### 56% MONTEREY COUNTY

Dark plum, savory edge, black tea leaves, fleshy texture

#### 26% SANTA BARBARA COUNTY

Bright red fruit, baking spices, cranberry, creamy viscosity

#### 18% SONOMA COUNTY

Bing cherry and strawberry, earthiness, mid-palate weight

From the dense fog and brilliant sun, to the high winds, cool coastal air, and diverse terrain, the California Coast presents many challenges. And yet it's still one of the best winegrowing areas for producing world-class Pinot Noir. Each of the vineyards chosen for this wine offers the best expression of its respective appellations, carefully blended to achieve balance, complexity, and richness of flavor.

#### GROWING SEASON

The 2017 growing season was definitely unique. Average winter rains made for healthy vines throughout the coastal regions going into spring and early summer. Bud break was a few days later than 2016, but with no frost events, the growing year was off to a great start. Warm, sunny days followed during fruit set and the growing climate was classic: cool mornings with warm, sunny afternoons and no dramatic heat events. A July heat wave signaled the crop to ripen. Harvest began in orderly fashion, but record-breaking heat and low humidity in September pushed speedy picking for blocks that were at optimum Brix. The heat wave was followed by a cool period and even a bit of rain that elevated sugars back to optimal Brix. Extended hang time through much of the latter portion of September into October allowed us the luxury of picking mature fruit with great flavor and developed tannins.

#### WINEMAKING

During fermentation, both punch-downs and pump-overs were used to ensure balanced extraction of flavor, aromatics, structure, and color. We aged on 100% French oak to allow the sweet and structural influences from the oak to mingle seamlessly with the rich fruit and ripe tannins. The result is an evocative wine that is well balanced, richly flavored, and deliciously complex.

#### TASTING NOTES

A rich garnet color with a ruby edge, the wine opens to reveal lifted fruit aromas of bright strawberry and jammy fruit, mocha, and vanilla, along with toasty oak notes. Expressive boysenberry, blackberry, dark cherry, juicy strawberry, and toasty mocha flavors lend complexity and depth on the palate. The well-integrated oak provides structure and depth seldom seen in Pinot Noir.

Meiomi Pinot Noir has a consistent profile of supple tannins, silky texture, and balanced acidity that makes it the perfect wine to enjoy with a wide array of food. It pairs particularly well with tomato-based pasta dishes, thin-crust pizza, grilled lamb, and turkey.



AGING 6 months on 100% French oak

ALCOHOL 13.7%

TOTAL ACIDITY 5.9 g/L

RESIDUAL SUGAR 5.8 g/L

pH 3.62

GREAT TASTE LIVES HERE