



LAETITIA
VINEYARD & WINERY



2015 LAETITIA ESTATE PINOT NOIR

TECHNICAL DETAILS:

APPELLATION: Arroyo Grande Valley

HARVEST DATE: 9/1-10/10/15

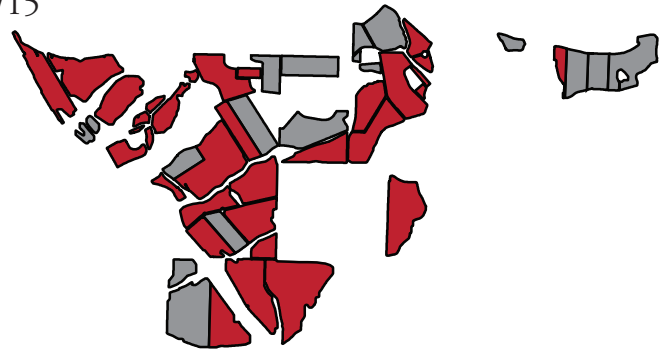
BRIX AT HARVEST: 24.2°

ALCOHOL: 13.9%

PH: 3.65

TA: 5.85

PRODUCTION: 7,500 cases



GROWING SEASON: In January of 2015 we experienced several weeks of unseasonably warm days which triggered an early March 18th bud break. At the onset of flowering on May 5th, there was a series of sub 70 degree days and several freezing nights. The unfavorable climate caused up to 50% less yield in some varieties compared to 2014. Temperatures rebounded in June and the warm temperatures accelerated plant phenology. The overall decrease in yield was attributed to decreased berry number caused by poor fruit set. The decreased cluster compaction exposed each individual berry to more favorable cluster microclimate conditions resulting in wine that is yielding complex and intense flavor profiles.

VINIFICATION: The 2015 wines have been very exciting for us as well as many other Central Coast producers. Exceptional on all accounts, beautiful color and structure, vibrant acids and very expressive aromas and flavors. All lots were destemmed to allow the expressive fruit to come through and this concentrated fruit required only a 3-day cold soak. After fermenting for 10 days, the wine was off to age, keeping with our philosophy of minimal intervention winemaking.

BARRELING: This wine was aged for 11 months in a combination of François Frères and Rousseau French oak barrels, with 30% new oak.

TASTING NOTES: With an initial spiced marionberry quality, the wine unwinds slowly into notes of cedar plank and delicate rose petal, framed by fine, dusty tannins. The palate is expressive with tangy notes of sarsaparilla, red currant and warm baking spice.

