



CLOS DE LA TECH

Santa Cruz Mountains, California

2016 PINOT NOIR SANTA CRUZ MOUNTAINS ESTATES

OVERVIEW

With caves tunneling deep into a vine-covered ridge in the Santa Cruz Mountains and vineyards so steep they have to be farmed with a unique, specially-designed tractor moved by cables, Clos de la Tech is one of the most ambitious and innovative Pinot Noir producers in California. The winery was established in 1994 and continues to be operated by TJ Rodgers, founder and retired CEO of Cypress Semiconductor, and his wife, Valeta. Some of the highlights at Clos de la Tech include extreme growing conditions, high-altitude terrain, vine-by-vine farming, high-density planting (4,150 vines per acre), low yields, innovative equipment, gravity-flow winery, whole cluster fermentations with native yeast, and no filtration.

VINEYARD

Clos de la Tech's five Pinot Noirs come from three estate vineyards: Domaine du Docteur Rodgers (1 acre, hand-farmed site in Woodside), Domaine Valeta (3.5 acres, 2,350 feet above sea level in the Santa Cruz Mountains AVA) and Domaine Lois Louise (an extraordinarily steep, ocean-exposed, 240-acre property in the Santa Cruz Mountains AVA). The fruit for the "Santa Cruz Mountains Estates" comes primarily from steep, south-facing hillsides. Low yields (less than two tons per acre) and coastal weather conditions conspired to create a wine with incredible depth and power.

WINEMAKING

The fruit was hand harvested between September 18th and September 29th, 2016. After a 5 to 10 day cold soak, the grapes underwent traditional vinification methods including foot crushing, whole cluster fermentation with native yeast, malolactic fermentation on lees and gravity transfer (no pumping). The wine was aged in Francois Frères barrels (Bertrange Forest) for 17 months and bottled unfiltered.

TASTING NOTES

Santa Cruz Mountains Estates. Ronn Wiegand: "*A Most Delicious Pinot Noir (*****)*. The bouquet is full, rich, and intense; and quite young, with rich fruitiness (black currant, plum, cherry), light oakiness (toast, cedar). The palate is full bodied, concentrated, somewhat oaky, yet with firm acidity, good structure, and very long finish. A young wine that will benefit greatly from the six years of bottle aging."

STATISTICS

Composition	100% Pinot Noir
Vineyard	Santa Cruz Mountains Estates
Barrel Aging	17 months in Francois Frères French oak barrels (80% new)
pH	3.64
TA	0.63g/ml
Alcohol	13.9
Production	322 cases
SRP	\$65