



2019 Santa Cruz Mountains Estates Restaurant Label

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 T.J. Rodgers designed tractor moved by cables. Clos de la Tech in one of the most ambitious and innovative Pinot Noir producers in California. The winery was established in 1994 and continues to be operated by T.J. Rodgers, founder and retired CEO of Cyress Semiconductor, and his wife and winemaker, Valeta. Some of the highlights at Clos de la Tech include extreme growing conditions, high-altitude terrain, vine-by-vine farming, high-density planting (average of 4150 vines per acre), low yields, innovative equipment, gravity-flow winery, whole cluster fermentation with native yeast, and no filtration.

VINEYARD

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. A small percentage of the wine comes from grapes at Domaine Valeta, making this wine very complex.

WINE MAKING

The fruit was hand-harvested between September 26th and October 25th. After a 5-7 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 François Frères barrels (Bertrange Forest) for 17 months and hand bottled unfiltered.

WINEMAKER'S COMMENTS

Nose: Very fragrant with a range of raspberry, plum, cherry, vanilla-toast, and black tea.
Palate: Supple with surprising richness and excellent depth, and very long toasty finish.
Summary: Outstanding depth and one of the best vintages yet. Excellent Estates blend.

TECHNICAL NOTES

COMPOSITION : 100% Pinot Noir

VINEYARD : SCME and DV, 45 Acres

BARREL AGING : 17 months in François Frères, 80% new

HARVEST DATES: 9/26 – 10/25

BOTTLE AGING: 3-1/2 years

ALC. BY VOL. : 14.0%

WINE pH : 3.69

FERMENTATION: Native Yeast

PRODUCTION: 600 Cases

WINEMAKER: Valeta Rodgers