

Diora

LA PETITE GRACE 2015 PINOT NOIR MONTEREY



©2017 DIORA WINES, KING CITY, CA 95050

Named for the golden hills of the Santa Lucia Mountain Range that frames our family-owned San Bernabe Vineyard in Monterey, Diora is inspired from “d’Or,” the French phrase meaning “golden” and bestowed on beautiful, sun-filled regions. No effort has been spared along Diora’s twenty-five year journey from vineyard-to-bottle. The vineyard blocks were intentionally planted in a unique wind orientation allowing the vines to thrive off of the Monterey Bay’s cool ocean breezes and to thicken the skins to heighten the luscious, round textures on the palate. Our veteran winemaker, James Ewart, oversees the team and the small-lot winery built in the vineyard. Diora is the culmination of experience, patience and an unwavering commitment to craft a signature style all our own. The result is an expressive wine overflowing with flavor, depth and personality and a devotion to indulgence.

WINEMAKER’S NOTE

Ruby in the glass, aromas of blackberries and toasted almonds mingle with nuances of toasted marshmallows and brown sugar. Soft and velvety, robust with a voluptuous and full-bodied mouthfeel, the palate unfolds with luxurious layers of blueberry, intense red cherry, and a delicate hint of fennel. A long, lingering finish instills a lasting impression of rich, concentrated flavors, vanilla bean and toasted oak.

– Winemaker, James Ewart

VINTAGE REPORT

The 2015 vintage in Monterey was light and early, producing grapes of exceptional quality. Temperate winter conditions stimulated an early bud break, which was followed by cool springtime temperatures. Foggy spring mornings and cool afternoon breezes resulted in smaller grape clusters and a lower yield compared to the last three record-breaking vintages. A dry, hot summer boosted the natural sugar levels in the grapes, producing an expressive Pinot Noir with balanced acidity, rich color, concentrated flavors and intense aromatics.

VITICULTURE

Our Pinot Noir is crafted from grapes grown in premier vineyard sites within Monterey County, including our family-owned San Bernabe Vineyard. The 2015 vintage features fruit from Block 202, San Bernabe Vineyard’s northernmost Pinot Noir block, which delivers a soft, elegant mouthfeel and ripe, red fruit aromas and flavors, while the larger balance of the blend integrates depth, structure and black fruit nuances from carefully chosen fruit sourced from the Santa Lucia Highlands.

WINEMAKING

With James at the helm, fruit for this wine was picked vine-by-vine based on ripeness over a two week span. In the cool of the early morning fog, the delicate Pinot Noir fruit was harvested and delivered to the winery in separate lots distinguished by clone, ripeness and time picked. Upon arrival, the grapes were destemmed with Diora’s “Bucher Oscillys” destemmer, a gentle destemming technology which safeguards a generous amount of whole berries, while preserving the fruit’s delicate aromas. Following a hand-sort to remove any remaining leaves and seeds, the grapes were transferred directly into stainless steel open-top fermenters for a five-day cold soak accompanied by manual punch-downs 3-6 times throughout the day to extract color and tannin from the skins. We then “saignee” a small portion of clear juice from each tank for further concentration of flavor and color. After fermentation, the juice was pressed into oak barrels to undergo malolactic fermentation. At completion, the wines were racked and barreled for aging. A select portion of the wine was aged in François Frères French barrels with toasted heads, a non-traditional technique that amplifies the oak influence and evolves red fruit flavors towards darker, more concentrated fruits. After seven months, James tasted and selected the final lots for the final Diora Pinot Noir blend. A small touch of Grenache was added to lift the red berry notes and a small touch of Petite Verdot was added to lengthen the palate.

PAIRING

Richly-flavored and full-bodied, this Pinot Noir does not shy away from heartier fare. Serve with a dry-rubbed porterhouse steak, wood-fired pizza with fresh fig and prosciutto, baby back ribs and sweet barbecue sauce, mocha truffles.

TECHNICAL NOTES

2015 vintage

Monterey appellation
72% Santa Lucia Highlands
27% San Bernabe Vineyard

Aged 7 months in 87% French oak barrels,
the remainder in seasoned American oak

pH: 3.69

TA: 0.55 g/100ml

alcohol 14.5% by volume

15,000 cases produced (9L)