



LAETITIA
VINEYARD & WINERY



2017 LAETITIA ESTATE PINOT NOIR

TECHNICAL DETAILS:

APPELLATION: Arroyo Grande Valley

HARVEST DATE: 9/1-10/10/17

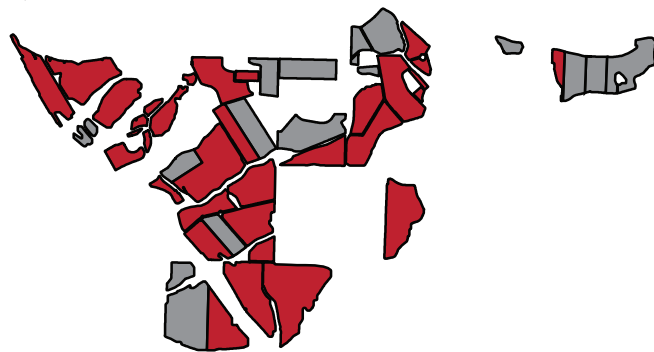
BRIX AT HARVEST: 25.2°

ALCOHOL: 13.9%

PH: 3.65

TA: 5.85

PRODUCTION: 5,500 cases



GROWING SEASON: The 2017 growing season began relatively early on March 6th when bud break occurred. Above average rainfall in the winter refilled reservoirs and replenished soils. Yields were down, contrary to previous wet vintages. Decreased cluster counts and smaller berry size produced fruit of higher concentration and quality. We experienced a heat-wave during the last week of August which accelerated ripening throughout the vineyard causing us to pick earlier than usual.

VINIFICATION: All lots were destemmed to allow the expressive fruit to come through, 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: Initial aromas of cranberry and juicy mulberry, with secondary aromas of vanilla and freshly-grated nutmeg. Bright, crisp acidity frames youthful flavors of raspberry, red cherry and sandalwood with a hint of the classic Laetitia spice. Although very approachable now, this wine will age gracefully for years to come.

