

CRU[®]

WINERY

2017

Pinot Noir

Santa Lucia Highlands



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VINEYARD

Santa Lucia Highlands

The 2017 CRU Vineyard Montage Pinot Noir Was sourced primarily from the marine influenced Sarmento vineyard in the Santa Lucia Highlands. Multiple clones were used including 667, 115 and Pommard 5. Utilizing various clones from multiple elevations creates depth, complexity in aroma and balance to the final blend.

WINE ANALYSIS

| | | | |
|------------------|----------------|---------------|---|
| Total Acid | 4.8 g/l | Varietal | 100% Pinot Noir |
| RS | 0.5 g/l | Appellation | Santa Lucia Highlands |
| pH | 3.68 | Aging Process | 9 Months French Oak, 20% New Barrels |
| Finished Alcohol | 14.3% | | |
| Case Production | 1091 | | |

APPELLATION DETAIL

Santa Lucia Highlands



TASTING NOTES

The final blend was aged in 20% in new French Oak Barrels, composed of Damy and Billon, consisting of both medium and medium+ toast levels for 9 months. This aging process creates a nose of fresh picked cherry, cedar and earth. The complexity of multiple of clones and elevations shows flavors of pomegranate, cherry plum and infused tea with soft tannin finish. This showcase wine is a true homage to classic Burgundian Pinot Noirs.

ACCOLADES



- 92 Points – Wine Enthusiast
- 97 Points, Best of Class, Double Gold – Sunset International Wine Competition
- 90 Points, Gold – Monterey International Wine Competition