

EDEN RIFT

2018 LANSDALE BLOCK PINOT NOIR CIENEGA VALLEY

Under Vine Since 1849 - Eden Rift is the oldest continuously producing estate vineyard in California. Located just 20 miles from the Monterey Bay, the 120 acre estate rests on the San Andreas Faultline and is part of the Cienega Valley AVA. Early vintners saw potential in the limestone and dolomite-rich soil planting Pinot Noir on the estate in 1860. Post prohibition, the focus on Pinot Noir & Chardonnay was lost until 2016 when Christian Pillsbury acquired the estate. Christian assembled a team of young industry professionals starting with winemaker Cory Waller to once again make some of California's most vivid, energetic Chardonnay and Pinot Noir. The extreme terraces and diverse terroir in a single contiguous valley make California's oldest estate vineyard its most exciting new project.

VINEYARD NOTES

Eden Rift's Landsale Pinot Noir comes exclusively from Q-block. With a south-facing exposure, this block reaches an elevation of 1,600 ft. making it the highest elevation block on the estate. It's planted in mostly Sheridan coarse sandy loam (82%) and dolomite subsoil on ascending terraces cut out of the mountain side making it extremely low yielding with tiny clusters of very small berries.

CELLAR NOTES

Picked at night over the latter half of September, tiny clusters of hand-harvested Pinot Noir grapes were immediately brought to the winery. Crushed and de-stemmed, the must was transferred to small, open-top fermenters. The fruit was cold soaked, to increase aromatics especially with all the whole cluster fruit included, and to allow the fermentation to kick off naturally. The tanks were allowed to finish at their own pace, with twice daily punch downs. Once pressed the wine was racked to French oak barrels. Ultimately, we allowed the wine to age in barrel for 14 months, to give time for this structured and gripping wine to grow into its full self.

WINEMAKER NOTES

"The wine has an intense, dark hue with overt black and blue tones in the bouquet. Aromas of black cherry, blueberry, sagebrush and baking spices exude from the glass. These notes stay true on the palate as flavors of blackberry, forest floor, cherry pit and oak carry through. Replete with acidity, the tannins are firm with an expansive attack that will allow this wine to age in the cellar."



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HARVEST DATA	
Harvest Date	September 7, 18, & 20, 2018
Blocks	Calera, (Q Block)
Avg. Tons/Acre	1.23
Brix	24-25

WINE DATA	
Composition	100% Pinot Noir 100% Block Q
Fermentation	5 day cold soak, 14 day fermentation, 80% whole cluster
Aging	14 months
RS	<0.2 g/L
ML	<0.05 g/L
PH	3.25
ALC	13.8%
Bottling Date	February 11, 2020
Release Date	Sept-20
Case Production	234 cases 12x750mL 10 cases 6x1.5L
Retail Price	\$78