

# EDEN RIFT

## 2018 PALMTAG 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

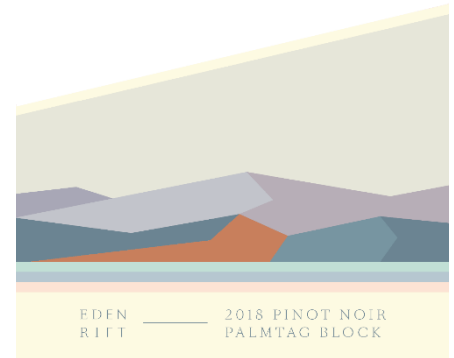
The Palmtag Block is a middle ground between Eden Rift's flat and terraced blocks. The Mount Eden clone is usually the first to finish fruit set and has an abundance of small clusters. We thin the fruit in this West-East facing block in early May, which allows for even veraison. The resultant yields are very small, resulting in a precise, elegant fruit profile.

### CELLAR NOTES

Picked at night on the 25<sup>th</sup> 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 a silky smooth texture with red and blue tones in the bouquet. Aromas of rose buds, raspberry, and chalky clay exude from the glass. These notes stay true on the palate as flavors of Bing cherry, earth, cherry pit and oak carry through.



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HARVEST DATA	
Harvest Date	September 25, 2018
Blocks	Palmtag Block (P)
Avg. Tons/Acre	1.35
Brix	24-25

WINE DATA	
Composition	100% Pinot Noir Mt. Eden Clone
Fermentation	5 day cold soak, 14 day fermentation, 35% whole cluster
Aging	14 months
RS	<0.1 g/L
ML	<0.05 g/L
PH	3.25
ALC	13.9%
Bottling Date	February 11, 2020
Release Date	June-20
Case Production	250 cases 12x750mL 10 cases 6x1.5L
Retail Price	\$78