

# EDEN RIFT

## 2018 RESERVE PINOT NOIR CIENEGA VALLEY

Under Vine Since 1849 - Eden Rift is perhaps the oldest, continually producing estate vineyard in California. A remote, pacific refuge located under the shadow of the Gavilan Mountain Range, the estate rests on the San Andreas Fault and is part of the Cienega Valley AVA. Only 20 miles from the Pacific Ocean, this site benefits from an ideal, temperate maritime climate as well as the coveted calcareous soils required for the cultivation of vivid, energetic Pinot Noir.

### VINEYARD NOTES

Our Reserve Pinot Noir comes from clones 777, and 115. These vines were planted in 2007 on decomposed granite and calcareous soil. The vines are trained bilaterally on vertical shoot positioning trellis. They are spur pruned and hand harvested.

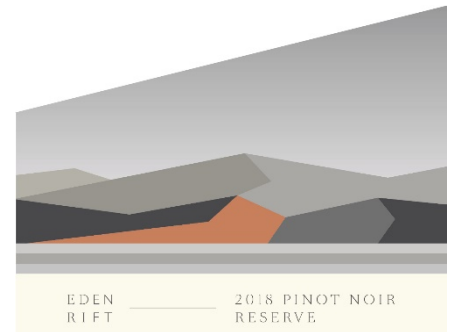
### CELLAR NOTES

The Reserve Pinot Noir is a winemaker's selection of distinct barrels from the 2018 vintage. Comprised of eight barrels from neighboring estate blocks D & E, each lot was fermented in open-top bins on 100% indigenous yeast. The Reserve bottling features 38% whole-cluster and was aged in French oak barrels (3 new barrels) for ten months before being bottled on August 1, 2019.

### WINEMAKER NOTES

"With our Reserve Pinot Noir bottling the intent is to showcase the prowess and integrity of fruit grown on the Eden Rift mountain estate. By its nature, the selection of barrels allow us to push the elements of elevation... but not at the expense of balance, as this wine find its focus via the elegant nature of fruit expressed through low-yielding vines rooted in calcareous rich subsoil."

"This bottling has density. It is a rich and taught wine with a fresh yet brooding nature. It is harmonious, with notes of fleshy, dark-tones fruits. Aromas such as boysenberry, blackberry pie, cherry cream, black tea, cloves and cinnamon toast. It shows great verve with an elegant, fine-chalky tannin structure."



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HARVEST DATA	
Harvest Date	October 8-9, 2018
Blocks	Blocks D, & E
Avg. Tons/Acre	1.94
Brix	24-25

WINE DATA	
Composition	100% Pinot Noir
Fermentation	5 day cold soak, 14-17 day fermentation
Aging	10 months in barrel
RS	<0.2 g/L
ML	<0.05 g/L
PH	3.25
ALC	13.8%
Bottling Date	August 28, 2019
Release Date	June-20
Case Production	488 6-Packs
Retail Price	\$72