



# 2019 MAE ESTATE VINEYARD PINOT NOIR

IN THE CELLAR

## GENERAL INFORMATION



Santa Rita Hills



Estate Grown



Spring Release

Winemaker: Justin Willett

Production: 512 Cases

Vineyard Source: Mae Estate Vineyard

Block(s): 6 blocks

Clone(s): Mt. Eden, Pommard, 667, 115

Vine Age: Planted 2017

Soil: Elder Series & Tierra Series Sandy Loam

Farming: Organic

ABV: 13.3%

SRP: \$75/Bottle

## WINEMAKING

Harvested: 09/13/19 - 09/19/19

Yeast: Native

Fermentation vessel: 38 to 76hl wood vats

Elevage: French oak barrel (228L), 30% new

Bottled: 03/03/2021

Unfined, Unfiltered



Predominantly destemmed into 38 to 76 hectoliter wood vats (some whole cluster employed in the Pommard block and the adjacent Mount Eden below it). For the first week of maceration, we employed pumpovers to homogenize the vats. We primarily utilized pumpovers throughout maceration, with a few judicious punchdowns at peak fermentation. Each vat was pressed off after 15-18 days; new wine was settled in tank and barreled down to barrique, approximately 30% new.

## VINEYARD NOTES

Our Mae Estate vineyard is located above Highway 246, the northern corridor of the Sta. Rita Hills. Just fifteen miles from the Pacific Ocean, Mae is host to ocean winds and fog and comprised of marine sedimentary soils.

In planting this property in 2017, we chose to look to our immediate surrounds and work with a balanced collection of California heritage selections and clones that have long thrived in the rugged Santa Rita.

To host our Pinot Noir, we chose the clay-rich grounds east and upslope from our Chardonnay—and we planted at half the density of Burgundy (two meters between rows, one meter between vines) to promote a balanced crop and to cater to our organic cultivation practices.