



# Cherry Tart

by Cherry Pie ~ Pinot Noir 2013

While walking through a new vineyard for his now famous Cherry Pie Single-Vineyard Pinot Noir, Winemaker Jayson Woodbridge was struck with a new concept: applying his “micro fermentation” technique used on Cherry Pie to create a three vineyard, multi-regional blend. Utilizing the unique taste and flavor profiles of three distinct vineyards, we combined our artisan micro winemaking approach of its namesake Cherry Pie, small individual lots are micro fermented in puncheon barrels. The result: Cherry Tart redefines artisan Pinot Noir.

## A Blend of Three Vineyards

**Rogers Creek Vineyard:** The biggest player in Cherry Tart Pinot Noir is the Rodgers Creek Vineyard in the Sonoma Coast AVA. The vineyard is on a low ridge in the Petaluma Wind Gap; the Gap is important, as it is a low spot in the Sonoma Coast Range that allows a constant cool flow of air directly from the Pacific Ocean. Well-draining White Rhyolite Volcanic Ash soils dominate the vineyard allowing the earthiness of our favorite Pommard & 777 Clones to shine.

**Alta Loma Vineyard:** The Alta Loma Vineyard in the Monterey County AVA is located near the Santa Lucia AVA overlooking the Salinas River Valley. Alta Loma is planted on Arroyo Seco gravelly loam soil, enabling the vines to pick up subsoil minerals that increase flavor complexity. These sparse, well-drained soils also reduce yields, creating rich, concentrated flavors in the grapes. The vineyard's predominately east-northeast exposure, combined with its proximity to the Pacific Ocean, contributes to a cool growing site with moderate vineyard temperatures. This results in a long growing season, giving the grapes the luxury of more hang time to develop greater varietal character.

**Los Alamos Vineyard:** Our Los Alamos vineyard is tucked into a canyon in Santa Barbara County that leads directly to the Pacific Ocean. For this location, it's the sandy soils, bright sunshine and very cool ocean breezes that combine to lengthen ripening and extend hang time, resulting in intense aromatics and great acidity.

## Winemaking Notes

Cherry Pie defines a winemaking approach and technique created by cult winemaker Jayson Woodbridge whereby a micro fermentation approach is applied to a single-vineyard wine. Each vineyard pass and lot is fermented in open top oak puncheons to allow more complexity and variety in the phenolic, aromatic and flavor components of the wine, producing a completely unique representation of the Pinot Noir Grape. This same micro fermentation approach was applied to our multi-single-vineyard blend, Cherry Tart.

## Tasting Notes

The 2013 Cherry Tart Pinot Noir jumps from the glass with aromas of raspberry, nutmeg, sandalwood and light smokiness, lifted by a floral note. Silky and delicate up front, with ripe acidity framing the rich, sweet flavors of red berries, red cherry and earth. Offers good fat without excess weight, finishing with a fine dusting of tannins and very good length.

**Varietal:** 100% Pinot Noir

**Appellations:** 50% Monterey County; 25% Sonoma Coast; 25% Santa Barbara County

**Cooperage:** 100% French Oak, 20% New

**Alcohol:** 14.5%

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