

location, location, location



Introducing Pinot Noir with a distinct sense of place

from hand-picked vineyards in California. From gravelly, well-draining sites in Monterey, elevated vineyards on steep slopes in the Sonoma Coast, and warm, sandy soils of Santa Barbara, each cluster begins with the influence of its surroundings.

Vineyards are chosen as if we are buying a home— carefully selecting a place to live, to set down roots, to embrace the culture of the neighborhood. A place that will leave a distinct imprint from harvest to bottle.

Cherry Pie



Rodgers Creek Vineyard SONOMA COAST

Located in the Sonoma Coast AVA, the vineyard rests on a 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 flow of cool air directly from the Pacific Ocean. Well-draining White Rhyolite Volcanic Ash soils allow the earthiness of the Pommard & 777 Clones to shine.



Alta Loma Vineyard MONTEREY COUNTY

Located in the Monterey County AVA, near the Santa Lucia AVA and overlooking the Salinas River Valley. Alta Loma is planted on Arroyo Seco gravelly loam soil. These sparse, well-drained soils reduce yields, creating rich, concentrated flavors in the fruit.



Los Alamos Vineyard SANTA BARBARA COUNTY

Tucked into a canyon in Santa Barbara County that leads directly to the Pacific Ocean, the sandy soils, bright sunshine and very cool ocean breezes combine to lengthen fruit ripening and extend hang time, resulting in intense aromatics and great acidity.

Cool California Coastal Regions



SONOMA COAST

The Sonoma Coast AVA is a pleasing mass of contradictions where wind and fog define the area. As inland valley air heats up, it pulls the cool coastal air into a naturally formed 15-mile-wide “gap” in the coastal range mountains. The wind flows off the ocean between Tomales Bay and Bodega Bay, builds up speed as it funnels through the gap, then empties into San Francisco Bay. The cooling “wind tunnel” effect means the vineyard yields are smaller and grapes ripen later, developing wonderful flavors and fruit characteristics, while maintaining ideal levels of acidity. It’s the perfect recipe for intense, well-balanced wines.

MONTEREY COUNTY

Gently sloping land and cooler soil temperatures than any other part of California make Monterey County unique. The climate also provides warm days, a shorter frost season and less chance of unseasonable and damaging rains. Cooling air from the Monterey Bay creates a longer growing season with budbreak occurring two weeks earlier and harvest beginning two weeks later than any other region. This slowly matured fruit offers intense varietal flavors and an ideal sugar-acid balance — a hallmark of Monterey County’s quality grapes.

SANTA BARBARA COUNTY

The unique, transverse nature of the valleys of Santa Barbara provide a patchwork quilt of micro-climates and terrains, resulting in one of the most diverse grape growing regions in the country. The valleys run east-west rather than north-south, and because of this geologic oddity, the ocean breezes sweep eastward, channeled by the hills and mountains that ring the valleys. The region is abundant with soils that range from ancient beach and diatomaceous earth to chert and limestone, creating a near-perfect place for wine grape varieties such as Pinot Noir.

Winemaker
Jayson Woodbridge

applies an artisan winemaking approach

of selecting fruit from specific vineyard blocks, micro-fermenting small, individual lots in open-top puncheon barrels and aging in French oak, to combine the best of three distinct vineyards, in three distinct AVAs, that showcase layer upon layer of complexity.



Tasting Notes

The 2015 Cherry Pie 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

72% Monterey County

20% Sonoma County

8% Santa Barbara County

COOPERAGE

100% French Oak, 20% New

ALCOHOL

13.5%

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 lot is fermented in open top oak puncheons to allow more complexity and variety in the phenolic, aromatic and flavor components of the wine. This micro-fermentation produces a completely unique representation of the fruit from each vineyard.

UPC (Bottle)



SCC (Carton)



Find more information at cherrypiewines.com/trade