EDEN RIFT

2018 TERRACES 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 Terraces Pinot Noir is derived of two different blocks with various row directions and soil structure. These vineyards are terraced and have elevations around 1,500 feet. We pick these blocks in different sections due to their variation in ripening. Block N was planted in 1992, block R in 1998.

CELLAR NOTES

Picked at night over the latter half 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 punchdowns. Once pressed the wine was racked to French oak barrels. Ultimately, we allowed the wine to age in barrel for 17 months, to give time for this structured and gripping wine to grow into its full self.

WINEMAKER NOTES

"The wine has an intense, dark hue with overt black and blue tones in the bouquet. Aromas of black cherry, blueberry, sagebrush and baking spices exude from the glass. These notes stay true on the palate as flavors of blackberry, forest floor, cherry pit and oak carry through. Replete with acidity, the tannins are firm with an expansive attack that will allow this wine to age in the cellar."



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HARVEST DATA

Harvest Date	September 11, 20, & 28, 2018
Blocks	Calera
Avg. Tons/Acre	1.94
Brix	24-25

WINE DATA

Composition	100% Pinot Noir 79% Block N, 21% Block R
Fermentation	5 day cold soak, 14-16 day fermentation, 69% whole cluster
Aging	14 months
RS ML PH ALC	<0.2 g/L <0.05 g/L 3.25 13.9%
Bottling Date	February 11, 2020
Release Date	Mar-19
Case Production	425 cases 12x750mL 10 cases 6x1.5L
Retail Price	\$64