FOSSIL POINT

PINOT NOIR

v.2017 • EDNA VALLEY AVA

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OUR PINOT NOIR VINES ARE ROOTED *in the Edna Valley AVA, on the coastal margins of San Luis Obispo. Here, cool marine air fosters ideal conditions, yielding small clusters with distinct floral aromas and prevailing varietal flavors of bright cherry and bramble. Our winemaking relies entirely upon traditional methods and is guided by a respect for the inherent quality of the fruit. We harvest by hand early in the day and deliver the clusters still cold and intact for careful processing. Fermentation is conducted in small lots with daily punchdowns by hand, prior to aging in a selection of neutral and once-used French oak barrels.*

TASTING & PAIRING NOTES

This vintage is dark and bold, with juicy black cherry and ripe plum aromas. Spice driven, with clove, orange rind and pomegranate notes on the palate. Concentrated on the palate with an intensity of flavor that will pair well with slow-cooked pork belly, roasted duck or miso-glazed Black Cod.

ABOUT FOSSIL POINT

In the Edna Valley, on California's Central Coast, our vines are never far from the influence of the sea. Sunny afternoons yield daily to brisk marine breezes, and the growing season is directly shaped by the seasonal flow of the currents and surface temperature of the nearby Pacific Ocean. Even our soils of calcareous shale and coarse sand were uplifted from the ancient ocean floor and weathered into place over the millennia.

Fossil Point pays tribute to this bond between sea and vine. Located less than five miles due west of our winery, Fossil Point is a rugged headland with sweeping views of the coastline from Port San Luis to the Guadalupe Dunes. Standing on Fossil Point, you can enjoy the same ocean breezes that are on their way to our vineyards, where they will guide our vines to perfect ripeness.

TECHNICAL

Vineyard Sources – 100% Edna Valley AVA
Hand-harvested, small lot fermentations
Élevage in neutral and once-used French oak barrels
pH 3.51, TA 6.5 g/l, Alc 14.0%, Cases produced: 7200

SIP CERTIFIED Sustainability in Practice