

WAXWING



2017 Pinot Noir, Deerheart Vineyard, Santa Cruz Mountains

The Vineyard: Making its debut in the Club Waxwing Spring Release is a new Pinot Noir from Deerheart Vineyard from the Santa Cruz Mountains. I was lucky to happen upon Deerheart in 2017, right before harvest, and brought in their full crop of Pinot grapes. The wine has turned out to be a revelation. It's riper than most Waxwing Pinots of the past, dark colored, richly fragrant, dense and complex on the palate. The vineyard is just 5 miles from the Pacific Ocean in southern San Mateo County on the road between La Honda and San Gregorio beach. Much like Lester Family Vineyard, Deerheart sees more than its share of coastal fog in the mornings during the growing season keeping temperatures down (rarely does the sight reach 90F) and producing a wine with vibrant ripe flavors but retaining a cutting edge of profound acidity.

The vineyard is generally picked at the end of Sept or start of Oct (late for Pinot Noir). To promote ripening in such a cool site the owners, Bob and JoAnn Larson, are experimenting with six different Pinot Noir clones (943,459,828,777, Wadenswil and 667) on 4 different rootstocks. In Block 1 they have also trellised the cane wires just 18" above ground to capture reflective heat from the soil. The Larsons have owned the 44 acre property that borders the La Honda Open Space Preserve for 15 years and started planting Pinot Noir blocks in 2013. There are currently 4 blocks planted over successive years from 2013 to 2016 covering about 3 acres. In 2019 we are expecting the last block planted to produce its first crop so excited to see how that adds to the blend.

Winemaking: 100% of the fruit was destemmed and fermented with a pinch or two of Assmanhausen yeast. Cold soak lasted for five days in assorted open-top fermenters. The tanks were vigorously punched down two to three time per day and primary fermentation lasted for one week at temperatures up to 92 F. The wine was aged in once-used French oak barrels for 10 months and bottled with a light filtration.

Technical Data:

42 cases produced

Release date: March, 2019

Alcohol: 14.5%

Ageing: 10 months in once-used French oak barrels

Clones: Lots of clones including: 667, 777, 828, 943, 459, 2A, 459 on a variety of rootstocks.

Accolades: Prince of Pinot 92 points, Grapelive.com 93 points