

# WAXWING



## 2017 Pinot Noir, Lester Family Vineyard, Santa Cruz Mtn.

**The Vineyard:** 2017 was my sixth vintage working with the Lester Family and consultant Prudy Foxx at this outstanding Corralitos site. The Pinot Noir (and Syrah) vines were planted in 1998 on a sandy loam hillside bordered by redwoods. Sustainable viticulture practices include no herbicide use, careful canopy management that allows for air flow and dappled light on the fruit as well as extremely limited late season deficit irrigation (this vineyard is nearly dry farmed), cover crops and no till floor management.

**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:**

115 cases produced

Release date: March, 2019

Alcohol: 14.1%

Ageing: 10 months in once-used French oak barrels

Clones: 115, 667, Mt Eden

**Savor:** "Duck, squab, veal and pork make great go-to choices for Pinot Noir, as does a classic, crisp-skinned roast chicken. Play to the Waxwing Lester Vineyard Pinot's savory side with dishes that incorporate mushrooms or root vegetables. Alternatively, the wine's generous cherry flavors will pair well with dishes that incorporate dried fruit (for a complementary match) or fresh herbs (for a contrasting pairing)." -Michael Mina Wine Club

**Accolades:** 93 points Price of Pinot

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