

LADY OF THE SUNSHINE - CHENE VINEYARD PINOT NOIR

California Central Coast



APPELLATION: Edna Valley

BLEND: Pinot Noir

WINEMAKER: Gina Hildebrand

VINEYARD: _____

The Chene Vineyard is the 'home' vineyard for this project, located on the Southwest side of the Edna Valley AVA, four miles from the Pacific. The valley is south of the coastal town of San Luis Obispo, low hills on three sides give it a bowl shape, allowing it to collect moisture-laden air from the Pacific. Cool, even temperatures and fog cover result in a very long growing season. The 6.5 acre vineyard was established in 2010 with 5.5 acres planted at high density (2,000 vines per acre) to four different Pinot Noir clones. This Pinot Noir is a 50/50 split of Clone 115 and 667 which is planted on the steepest slope of the vineyard, which has just a foot of topsoil on top of bedrock at the ridge. This de-vigored site gives small clusters that start to lignify in late summer.

VITICULTURE: _____

Gina started using biodynamic practices in 2017 and viticulture is certified biodynamic from the 2020 vintage.

WINEMAKING: _____

The grapes are picked and fermented using native yeast and 70% whole cluster. Juice is poured over to keep the cap healthy at the start of fermentation, then punched down lightly for gentle extraction. The wine is pressed with a basket press and finished in neutral French oak barrels where it ages for 10 months. The wine's first racking is to bottle, bottling unfinned and unfiltered.

WEBSITE: <https://www.ladyofthesunshinewines.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Perfumed and aromatic, sweet dried cherries, spice, violets, star anise and a whole range of floral and savory notes.