

Salinia

'05 W.E. Bottoms Pinot

This is a rustic pinot that makes you think about what you are tasting. If you are looking for an easily accessible fruit forward wine, this is not for you. This vineyard produced layers of complexity that the wine slowly evolves through. This is obviously from a cold climate! As the grapes slowly ripened our harvest decision was based mainly on acid levels. The flavors were great and the grapes had reached phenolic maturity in terms of seeds, skins, and stems. We were simply waiting for the acid to drop so that the wine could successfully complete the malolactic fermentation. Once harvested the clusters were sorted at the winery to ensure only perfect grapes were included in the fermentation. The juice was kept below 50° F for seven days at which point it was allowed to slowly warm. The natural fermentation started on day ten and completed on day 26. We then barreled down into three neutral French Oak Barrels. In barrel, the natural malolactic fermentation completed in May which allowed a three month settling period before bottling. It was racked only once immediately prior to bottling.

This wine embodies why we love Pinot so much, it is constantly moving and changing. It goes through a dramatic evolution that we highly encourage you to experience for yourself. Please tuck these bottles away for a few years, you will not be sorry.

Aromatics; Peat Moss, sandal wood, sour cherry, cranberries, orange rind
Taste; Loads of rose petals, blood orange, and a range of red fruit
Mouth Feel; Firm tannins stay in the background as support for the dominating acid which reminds of the sour cherries and blood orange.

pH	3.63
TA	7.8g/L
Alcohol	14.2%
Cases	69
Bottles	828 (750ml)