

brick & mortar

- est. 2011 -

2014
pinot noir
la perla vineyard
spring mountain district



TECHNICAL NOTES:

Vineyard Designate: La Perla Vineyard
AVA: Spring Mountain District
Production: 120 cases
Alcohol: 13.0%
Unfined + Unfiltered
Release Date: October 15th, 2016

VINEYARD

At 1700 feet elevation with hillside slopes upwards of 25% grade, La Perla Vineyard is the definition of a mountain vineyard and truly treacherous terrain to grow Pinot Noir. In far northwest of Napa Valley, the cold air from the Pacific Ocean creeps over the Mayacamas Mountains, draping itself over Spring Mountain, creating the perfect framework of cold nights and a long growing season for Pinot Noir.

La Perla Vineyard is riddled with shallow volcanic soils with intermittent patches of sedimentary and calcareous rock. With the meter by meter planting of this site, over 4,000 vines/acre are achieved, resulting in smaller vines with smaller, more concentrated and powerful Pinot noir clusters and berries. Coupled with the fact this vineyard is organically farmed, this rocky, hillside block is ideal for our single vineyard brick & mortar Pinot Noir.

VINTAGE

A warm, dry spring brought early bud break, creating ideal conditions for flowering and fruit set throughout the summer. The warm summer accelerated the fruiting cycle, causing an early start to veraison. Harvest temperatures were moderate to warm, allowing the fruit to mature slowly and fully. We harvested our Pinot Noir from La Perla Vineyard on 23.7° Brix on August 26th, 2014.

WINEMAKING

Our winemaker strives to allow the site to shine in every wine he produces. All lots of Pinot Noir undergo an extended cold soak until native yeast begin a spontaneous fermentation in open-top fermentors, where the grapes are punched down by hand once to twice per day. Our small lot fermentations, with no whole cluster, take upwards of a month before a light pressing to barrel for their extended aging. Our Pinot Noir remains in 100% used French oak barrels for 16 months and then is racked once before it is bottled unfined and unfiltered.

WINE

Dark, brooding Damson plum and fleshy dark cherries are the exciting counterpoint to the exotic Asian spice and marked earthiness. Intensely focused fruits with a savory touch are accented in dried black tea and bay leaf, it shines in subtle acidity and plenty of structure showing the powerful grace of mountain fruit. This wine is stunning in its youth, but we recommend cellaring for the next 10-15 years.

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