

2018 GABILAN PINOT NOIR



WINE TECHNICAL DATA

APPELLATION	MONTEREY		
VINEYARD	DANNY FRANSCIONI		
BRIX	22.5	PH	3.49
ALCOHOL	12.8% by Vol		
CLONES	667, POMMARD 4		
PRODUCTION	420 cases (12X750ML)		

PLACE

This Pinot Noir comes from a special site coined "Danny's Vineyard" which is famed by the Francioni brothers in honor of their late father. These 25 year old Pinot Noir vines are located on the east side of the Salinas Valley and is subject to the strong marine influences of the Monterey Bay, which moderate the mild days with cool evening temperatures. Meticulous practices, coupled with soils consisting of decomposed granite and limestone, make this area an ideal site for Pinot Noir.

WINEMAKING

- Whole-cluster fermented in small open top fermenters
- Cold soaked for 4-5 days before natural fermentation began.
- Primary fermentation lasted between 15-17 days before drain.
- Must was slightly pressed.
- 100% neutral French oak
- Aged sure lie for 10 months.
- Bottled unfiltered and unfined

VINTAGE NOTES

2018 was an ideal vintage throughout Monterey County and the Santa Lucia Highlands. We saw very moderate temperatures this vintage without heat spikes which allowed fruit to slowly ripen and develop until we thought the time was just right to pluck beautiful clusters off the vines. We work closely with the Francioni family in order to pick grapes solely after achieving physiological ripeness, which translates to minimal winemaking procedures in the cellar. By doing so we are able to create wines of purity and place.

