

TOAD HOLLOW®

V I N E Y A R D S

2017 PINOT NOIR MONTEREY COUNTY

THE FINE ART OF FUN!

FRANKIE'S NOTES

"If you look for winemaker quotes about making Pinot Noir, you'll find many. Most allude to the finicky nature of the grape both in the vineyard and in the cellar. We feel we've captured the finesse and elegance of the grape in our 2017 Monterey County Pinot Noir. It is a wine well worth the extra efforts we took to bring it to you!"

AROMATICS & FLAVORS

A deep garnet hue leads into aromas of toasty oak as well as delicate warm baking spices surrounding red plum and dark rose petal. Appropriate tannins mix with black cherry, cola, and black tea flavors on the mid-palate. The wine finishes with a nibble of roasted nut and cherry!

VINTAGE

The California drought ended finally with rainfall filling Monterey County reservoirs and replenishing soils. A mild spring brought a good bloom and warm temperatures late in July pushed fruit to full ripeness. Other than a heat spike in early September that rushed picking, Pinot Noir grapes had a next to perfect season to develop great flavor and color.

FERMENTATION & AGING

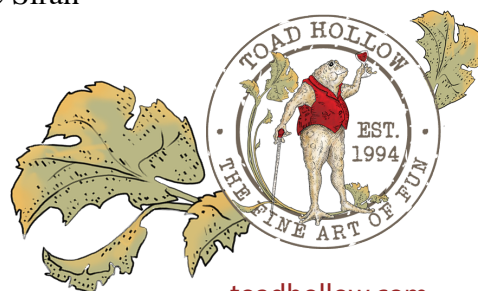
Grapes were picked early in the morning to beat the hot temperatures in September. A gentle press occurred prior to aging. We added just a small percentage of Petite Sirah to embellish Pinot Noir's juicy red fruit.

VINEYARDS

Vineyard sources for the 2017 Pinot Noir are located primarily in both the San Bernabe and Arroyo Seco AVAs within the larger Monterey AVA. With long growing seasons as the norm, we look to those vineyards to provide intense color and concentrated flavors.

TECHNICAL DATA

Varietal Mix: 97% Pinot Noir, 3% Petite Sirah
Alcohol: 14.2%
TA: 0.57 g/100 ml
pH: 3.65
RS: Dry
SRP: \$16.99
UPC: 711408630538



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