



LUCIENNE

2012

PINOT NOIR

Santa Lucia Highlands

LONE OAK VINEYARD

APPELLATION Santa Lucia Highlands

ALCOHOL 14.5%

TOTAL ACIDITY 0.60 g/100ml

pH 3.76

HARVEST DATES October 10–13, 2012

BRIX AT HARVEST 27.5

RELEASE DATE May 2014

CASES 1,177 six-packs

VARIETAL COMPOSITION

100% Pinot Noir

VINEYARD COMPOSITION

100% Lone Oak Vineyard

CLONAL COMPOSITION

667, 115, and Pommard 5

COOPERAGE 40% new French oak barrels
for 13 months

FLAVOR PROFILE

Overt cherry and raspberry aromas come on early, building on a base of wild game, dried mushrooms, cinnamon, and caramelized dark fruit. The mouthfeel is softly full and silky, with a slight edge of acidity recalling candied orange peels accompanying the allspice-laden finish.

THE VINEYARD

Located at the northern end of Santa Lucia Highlands near Rosella's and Sleepy Hollow vineyards, the 146-acre Lone Oak Vineyard is home to 20 acres of Pinot Noir. Lone Oak experiences the strongest maritime influence of all of the Lucienne vineyards. Morning fog veils the vines from light, while cool winds gusting from Monterey Bay slow down the ripening process in the afternoon.

2012 VINTAGE

2012 was noted as a consistent and temperate vintage. It began with a warm winter and a gentle spring, ensuring even fruit set. Temperate weather continued into the fall, allowing the grapes to ripen gradually until they were picked in mid-October. This extended ripening period balanced grape sugars and acids, and created greater flavor complexity.

WINEMAKING

With the Lucienne wines, our goal is to have the grapes produce the essence of the vineyard terroir with minimal oenological tinkering. This year we inoculated our Lone Oak grapes with a yeast strain provocatively named RC212, and it has done a wonderful job at preserving subtle fruit flavors inherent to the Dijon 115 and 667 clones, while developing the acidic and tannic structure of the wine. Other efforts fostered this wine's luxuriant elegance: hand harvesting, hand sorting, gentle punch downs and a free-run press off the skins. We see these practices as gentle guidance, rather than intervention, creating an environment where the best of the Lone Oak vineyard can flourish.