

Cherry Tart

BY Cherry Pie



Inspired by the Rodgers Creek Vineyard during harvest for Cherry Pie single vineyard Pinot Noir, winemaker Jayson Woodbridge was struck with a new concept: applying his “micro fermentation” technique to create single-vineyard blend from three vineyards, in three distinct regions.

Utilizing an artisan winemaking approach of selecting fruit from specific vineyard blocks, micro-fermenting small, individual lots in open-top puncheon barrels and aging in French oak, Cherry Tart combines the best of three distinct vineyards in three distinct AVAs that showcase layer upon layer of complexity.

PINOT NOIR

Vineyard Notes

Rogers Creek Vineyard: Located in the Sonoma Coast AVA, the vineyard rests on a ridge in the Petaluma Wind Gap; the Gap is important, as it is a low spot in the Sonoma Coast Range that allows a constant flow of cool air directly from the Pacific Ocean. Well-draining White Rhyolite Volcanic Ash soils allow the earthiness of the Pommard & 777 Clones to shine.

Alta Loma Vineyard: Located in the Monterey County AVA, near the Santa Lucia AVA and overlooking the Salinas River Valley. Alta Loma is planted on Arroyo Seco gravelly loam soil. These sparse, well-drained soils reduce yields, creating rich, concentrated flavors in the fruit.

Los Alamos Vineyard: Tucked into a canyon in Santa Barbara County that leads directly to the Pacific Ocean, the sandy soils, bright sunshine and very cool ocean breezes combine to lengthen fruit ripening and extend hang time, resulting in intense aromatics and great acidity.

Tasting Notes

Aromas of raspberry, nutmeg, sandalwood and light smokiness, lifted by a floral note jump from the glass. Silky and delicate up front, with ripe acidity framing the rich, sweet flavors of red berries, red cherry and earth. Offers good fat without excess weight, finishing with a fine dusting of tannins and very good length.

Wine Facts

Varietal: 100% Pinot Noir

Appellations: 42% Monterey County; 35% Sonoma Coast; 23% Santa Barbara County

Cooperage: 100% French Oak, 20% New

Alcohol: 14.5%

