LAYER CAKE



PINOT NOIR

CENTRAL COAST ~ CALIFORNIA | VINTAGE 2015

Winemaker Notes

With our Layer Cake Pinot Noir, we've achieved that goal and more. Fermented gently at cool temperatures to preserve aromatics, the wine was gently pressed and aged in French oak; partly new, but also much of it in our once-used Cherry Pie barrels. The result is a rich, delicious wine that screams Pinot Noir and fits right into the Layer Cake Wines line up.

Vineyard Notes

Our Monterey vineyards at Arroyo Loma and Alta Loma border the Santa Lucia Highlands. Shallow granitic soils lend mineral characteristics and high-toned aromatics to the wine. Warm morning sun, followed by cooling winds from Monterey Bay each afternoon, allows us to achieve full, rich flavors in the grapes while maintaining good acidity so crucial to Pinot Noir. Our Santa Barbara vineyards are in the steep hills surrounding Los Alamos in a canyon that leads directly to the Pacific Ocean. Sandy soils, bright sunshine and very cool ocean breezes combine to lengthen ripening and extend hang time, resulting in intense aromatics and great acidity.

Tasting Notes

Expressive notes of raspberry, pomegranate, and cranberry, are supported by dried tea leaf and tobacco on the nose. The palate is layered texturally and has rich, pronounced blackberries and ripe plum. Soft, fine-grained tannins and smoky, dark chocolate linger through the finish.

Wine Facts

- · 100% Pinot Noir
- · 100% Central Coast appellation (Monterey and Santa Barbara)
- · 100% French oak, 30% new
- · 14.5% Alcohol











