

IRONY®

2014 BLACK PINOT NOIR

VINTAGE

The 2014 vintage delivered fruit of exceptional quality in Monterey. A mild winter triggered early bud break, followed by a consistent growing season accompanied by cool afternoon breezes. Conditions were ideal for crafting a powerful, deep, dark Pinot Noir with intense flavors, color and complexity.

VINEYARDS

Monterey is known for world class Pinot Noir. Irony Black Pinot Noir is sourced from the sub-appellations in Monterey: San Bernabe, Arroyo Seco and Santa Lucia Highlands. The cooling influences of the Pacific Ocean acts as a natural air conditioning system that mitigates the rise in temperature from north to south, extending the growing season which allows for slow, gentle ripening. This longer hang time produces ripe, concentrated grapes that showcase balanced, dark fruit characteristics. A small portion of Syrah is added to enhance the depth and complexity of the wine.

WINEMAKING

Taking advantage of the cool-climate conditions in Monterey, we allow for extended hang time of our Pinot Noir grapes to allow for denser, darker flavor concentration, as well as balanced acid and structure. Once our fruit achieves peak maturity, the grapes are harvested in the early morning hours and brought directly to the winery in separate small lots distinguished by vineyard block and time picked. Prior to fermentation, the grapes undergo an extended 48-hour cold soak on the skins to maximize aromatics, as well as color, flavor and tannin extraction. For the fermentation phase, a select portion of the small lots undergo fermentation in small, stainless steel open top fermenters. Upon completion of fermentation, the wine is gently pressed and transferred to age on a combination of French and American oak for several months before the highest quality lots are identified for final blending. For this wine, in particular, oak treatment is especially crucial to accentuating the dark berry and spice flavors that make this New World Pinot Noir unique.

WINE

Irony Black Pinot Noir opens with robust aromas of black cherry, plum, licorice and subtle hints of vanilla. Concentrated flavors of rich, dark fruit and blackberry jam are wrapped in layers of toasted oak and barrel spice. Full bodied with soft, but filling tannins, this modern Pinot Noir showcases balanced acidity with a lush, lingering finish. Enjoy on its own or paired with roasted duck, char-grilled steak or eggplant roulade.



APPELLATION: MONTEREY

OAK AGING: FRENCH AND AMERICAN OAK FOR 3-9 MONTHS

ALCOHOL: 13.5% BY VOLUME