

LIVE LIFE WITH  
**IRONY**

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THIRD GENERATION FAMILY VINTNERS



↑  
*from cool Monterey*

## 2015 PINOT NOIR MONTEREY

### VINTAGE

After another relatively dry winter, budburst was early with warmer temperatures in February and March. As the season progressed in April and May, particularly in May around flowering, the weather was on the cool side. This led to a lower fruit set and smaller grape clusters. The 2015 vintage was one of the lightest crops that we've had. The good news is that the smaller clusters and berries lead to intense, bright flavors and aromas in the resulting wine. The weather during harvest was relatively warm and dry without any major heat spikes, leading to even ripening.

### VINEYARDS

Monterey is known for world class Pinot Noir. Its climate is moderated by the cooling influences of the Pacific Ocean and its soils, primarily well-draining, yield a Pinot Noir with depth and complexity. This Pinot Noir comes from 3 distinct regions of the Monterey AVA: San Bernabe AVA where the wine often expresses cherry and raspberry notes; Arroyo Seco AVA, where Pinot Noir typically shows red fruit with nice spicy/earthy notes; and Santa Lucia Highlands, giving the wine dark fruit and firm round tannins, providing great backbone and structure. Together these three esteemed sub-appellations add great complexity to the final blend.

### WINEMAKING

Our Pinot Noir grapes are picked early in the morning while the weather is cool. This helps by starting the fruit off cold for a "cold soak" (the skins and juice soak together to extract the skin color). Cold soaks can last from 24 hours to 48 hours long. Select vineyard blocks are fermented slowly in stainless steel, open-top fermenters. From there, the wine rests until we have reached the correct fruit balance and careful oak integration. We strive for bright red cherry and juicy raspberry notes to develop and become more pronounced while subtle oak notes intermingle, rounding out a beautiful bouquet.

### WINE

Our Irony Pinot Noir opens with elegant aromas of cherry, plum and cocoa. Supple tannins and balanced acidity are complemented on the palate with lush black fruit flavors and hints of toasted oak. Live life with Irony. Enjoy Irony Pinot Noir on it's own or paired with grilled salmon on a bed of arugula salad, roast chicken with rosemary or semi-hard cheeses like Manchego or Gruyère.



### TECHNICAL DATA

VINTAGE: 2015 / APPELLATION: MONTEREY / ALCOHOL: 13.5%  
FINAL PH: 3.38 / TOTAL ACID: .57 GRAMS PER 100ML

