

LIVE LIFE WITH
IRONY

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THIRD GENERATION FAMILY VINTNERS



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from the cool vineyards of Monterey

PINOT NOIR 2016 MONTEREY

VINTAGE

Following four seasons of drought, vintage 2016 finally saw near average rainfall. The vineyards enjoyed relatively warm temperatures around March, leading to timely budburst. Warm days and cool nights continued from March until veraison at the beginning of July. A warm start to the season coupled with moderate winter rainfall lead to good canopy development, ideal for ripening the grapes fully.

VINEYARDS

This classically-styled, velvety Pinot Noir comes from San Bernabe, this region lends expressive bright strawberry notes while the Arroyo Seco appellation contributes bright, juicy cherry notes along with subtle cinnamon and spice notes. The balance of the wine has a touch of Santa Lucia Highlands fruit which add some length of palate and nice, concentrated ripe fruit flavors.

WINEMAKING

The grapes for this Pinot Noir were harvested at the peak of ripeness. They were picked early in the cool morning hours then de-stemmed and delivered to fermentation tanks and cold-soaked for 2 days to promote bright fruit flavors, delicate aromas and a great acidity. The fermentation was moderated by cooling the sides of the tanks to balance the perfect extraction of flavors and color while retaining the opulent fruit flavors. Following fermentation the wine was allowed to rest on oak, adding flavor and structure to the wine and aged for 6 months before bottling.

WINE

Our Irony Pinot Noir opens with layered aromas of red raspberry, blackberry, tart rhubarb and a hint of brown sugar. Medium-bodied with a medium tannins and a lengthy mid-palate, this wine exhibits juicy strawberry, raspberry and plum flavors that fall together in a soft, round body and are supported by a medium acidity which keeps the palate bright and lovely. Live life with Irony. Enjoy Irony Pinot Noir paired with bacon-wrapped scallops and cheesy polenta or a simply seared pork chop with roasted vegetables.



TECHNICAL DATA

APPELLATION: MONTEREY
OAK AGING: 6 MONTHS ON FRENCH AND AMERICAN OAK
ALCOHOL : 13.5% ALC. BY VOL.
FINAL PH: 3.73 TOTAL ACID: 0.53 G/100ML

