



HARVESTED	September 9, 12, and 28, 2015
APPELLATION	Marin County, CA
VINEYARDS	McEvoy Ranch and Azaya Estate Vineyards
GROWING METHOD	Certified Organic by CCOF
BOTTLED	January 12, 2017
COMPOSITION	100% Pinot Noir - Clones 115, 777, Calera, Swan, Pommard, Mt. Eden, Mariafeld, 2A, 828, 667
FERMENTATION	Native yeasts; open-top French oak puncheons and concrete tanks
BARREL AGING	20 months in Francois Frères French oak puncheons (28% new)
ABV pH TA	13.8% 3.89 5.8g/L
PRODUCTION	358 cases
RETAIL PRICE	\$45
WINEMAKER	Winemaker Blake Yarger Consulting Winemaker Maurizio Castelli

VINTAGE NOTES



2015 was the fourth consecutive year of drought in California. The winter was warm and dry, and the vines sprang to life in mid-February. Cold and moist weather during bloom led to poor pollination. With the reduced crop load, grapes ripened at a quicker pace than usual and with highly concentrated flavors. The cool mornings and warm afternoons in early summer benefited development. Picking returned to normal in September.

WINEMAKING NOTES

The grapes for our 2015 *The Evening Standard* were fermented with naturally occurring yeasts in a combination of open-top French oak puncheons, concrete tanks, and stainless steel tanks. Puncheons were punched down by hand multiple times per day to gently extract fine tannins and enhance the deep color. Délestage was performed on tanks every other day, and wines were pressed at dryness after 10-15 days of maceration. The wine was then aged for 20 months without racking in 500L French oak puncheons from Francois Frères and was bottled unfinned and unfiltered.

TASTING NOTES

The story continues with our 2015 *The Evening Standard* Pinot Noir. This vintage is a bit “shy” upon first approach, but with the second sip, the wine is more forthcoming. For us, this complexity is appealing. The bouquet opens with cherry cola, violets, cherry, licorice, and a hint of sandalwood. The rich palate has flavors of chocolate covered cherries, sugar plum spice, anise, and some savory notes. Quite firm, this wine can stand up to heartier fare and fatty meats. The finish has a creamy vanilla texture that lingers intermingled with a subtle earthiness and firm, well-integrated tannins.

