2017 Dierberg Pinot Noir Dierberg Vineyard, Santa Maria Valley



Alcohol Aged Oak
13.1% 14 months 35% New French, 400L

Harvested Bottled Cellar Life
September 2017 December 2018 Long

Vintage

The first wet winter in years produced excellent early canopy growth. However, spring time was warm and dry; vine vigor remained in check as the fruit set. Overall the season was consistent with long term historical average temperatures right up until harvest. A massive heat wave dictated picking in early September to avoid imbalance in texture. The wines departed from the 2015 and 2016 masculine, burly exuberance to produce something incredibly refined and elegant. While shy, a depth continues to unveil itself as they age.

WINEMAKER NOTES

2017 was a straightforward vintage with moderate yields and a good pace to ripening. We did observe a slight want for tannins in the skins and therefore leaned a bit more on stem inclusion to ensure we built a structure that was supple and extended with firm tannins. The wines were aged in about 35% new French oak which can add a bit of mid-palate texture before being bottled the following December.

Tasting Notes

2017 is unlike both the 2015 and 2016. The fruit is more refined and the wines are slightly more subdued. The notes are more subtle and nuanced yet the wine carries an elegance that will exude even further with patience.

