

AROMA

Christmas spice, wet sand, red plum

FLAVOR

sour blackberry, dried strawberries, and sandalwood

FOOD PAIRINGS

duck w/ orange sauce, grilled pork/fennel sausages

VINIFICATION

4.13 tons hand-harvested and sorted on October 2. All clones co-fermented (30% whole cluster) in an open-top tank using wild yeasts. A 5-day cold soak preceded regular cap management for balanced extraction during an 18-day fermentation. Aged for 11-months in 20% new oak. Bottled without fining or filtration.

SITE

A well-hidden vineyard situated in an ocean-cooled valley near the town of Aptos, six miles from the Pacific. Pinot clones 115, 667, and 777 planted in the late-1990's. Soil type is a deep alluvial fan of sand & calcareous marine deposits with excellent drainage. Reliable morning fog results in daily temperature fluctuations of 40+ degrees. Pattern of fog/sun/fog ensures proper vine respiration & very even ripening.

NOTES

After a four year search down in the SCM we finally crossed paths with Prudy Foxx. Prudy, known as the "vine whisperer", has a special way with vineyards—particularly those that have gone feral. Prudy seeks out these forgotten places and matches them up with the appropriate winemakers. After tasting our wines she excitedly led us to Saveria, a place she believed suited our preference for crisp, soil-driven Pinot. Saveria sits on a fan of colluvial sand which Prudy says "functions like a cold blooded animal" in the tendency to react immediately to the environment. We love the distinctiveness of Pinot grown on sandy soils—a delicate red fruited quality that reminds us of Chambolle-Musigny. A mere six miles from the Pacific Ocean, Saveria benefits from consistently cool, foggy mornings and evenings.

DETAILS

Vineyard: Saveria
Appellation: Santa Cruz Mtns
County: Santa Cruz
Winemaker: John Raytek
Production: 392 six packs
Anticipated maturity: 2016-2020+
pH: 3.8
Brix 22.6°

Total acidity: 5.9 g/l
Residual sugar: 0.3 g/l
Alcohol: 13.6
Yield 1.5t/acre
Clones: 115,777
Harvest dates: 10/2/12
Bottling dates: 8/7/13

