



LAVINEA

*Single Vineyard Wines*

ELTON VINEYARD PINOT NOIR  
2015 VINTAGE AND WINEMAKING FACTS

PICKING DATE: SEPTEMBER 14<sup>TH</sup>, 2015

HARVEST DATA: 24.3 BRUX, PH 3.35, TA 5.5

COLD SOAKED: 6 DAYS

FERMENTATION: SPONTANEOUS NATIVE FERMENTATION, GENTLE

PUNCH DOWNS OR PUMP OVER TWICE PER DAY

PRESSED: SEPTEMBER 29<sup>TH</sup>

BARRELED: OCTOBER 2<sup>ND</sup> WITH 30% NEW FRENCH OAK

MALOLACTIC FERMENTATION: INDIGENOUS AND 100%

COMPLETE BY FEBRUARY 10<sup>TH</sup>, 2016

BOTTLED: FEBRUARY 28<sup>TH</sup>, 2017

CASES PRODUCED: 215

AGING POTENTIAL: OVER 5 YEARS



TASTING NOTES

BRIGHT AND CLASSIC RUBY-RED IN COLOR WITH A PURPLE HUE, THE FIRST FRAGRANCE CONVEYS HINTS OF ROSEMARY AND LAVENDER AND BOASTING MIXED RED AND BLACK FRUITS. IT QUICKLY OPENS IN THE GLASS TO REVEAL BRAMBLE-BERRY AND WET BEDROCK ON A LIGHT SPICE FRAME. A SOFT PALATE ENTRY WITH A JUICY & FRUITY CORE, VERY SMOOTH AND ELEGANT COATING TEXTURE TRAVELS THE LENGTH AND FINISHES WITH A WONDERFUL TIGHTENING. THE QUINTESSENTIAL DEFINITION OF A BEAUTIFUL PINOT NOIR, VERY COMPLETE AND SHOWING PROMISES OF GETTING BETTER THROUGH TIME.