

LAVINEA

Single Vineyard Wines

EST.  2014

2018 Vintage Notes

A mild and dry winter set the stage for a 2018 vintage that was highlighted by a cool spring, a dry summer with high drought stress and moderate heat (by recent standards), and a splendid fall.

We had a late start to the growing season with a few mild frosts during early April and bud break taking place during the third week of April. A warm summer helped the vineyards catch up to near normal timing with mostly dry bloom period around June 10th to June 17, veraison in mid-August with our harvest commencing September 14th. We finished with our last pick on October 2nd. Heat summation for the vintage was slightly above long-term averages, but lower than the recent period 2014 – 2017. Most similar are 2003 and 2012 vintages. The vintage experienced a string of 60-90 days or more without precipitation during the middle of the summer. Of the 214 days between April 1st and October 31st there were only 12 days with precipitation greater than 0.25". Harvest concluded with superb weather conditions in October.

Generally, our 2018 Pinot Noirs possess deeper and darker fruit profiles as the grape skins were thicker than normal, a result of the droughty conditions. This also contributes to the wines' power and elevated tannin levels. Flavors tend to run toward richer, fully developed fruits reminiscent of dark cherry and berry components. Conversely, the cooling trend in August and September kept acidity at good levels and the wines are bright, and lively. In summary, the Pinots exemplify a wonderful contrast of deeply layered fruits, with supple but firm tannins and vivid acidity.

Chardonnay was picked with attractive freshness on September 25th. A cooler September with refreshing rain allowed for slow ripening and maximum flavor development. There is admirable concentration, which is balanced and framed beautifully with mouthwatering acidity. A super vintage for Chardonnay!