

Fog & Light

LIMITED PRODUCTION
PINOT NOIR

VINTAGE

Vintage Reserve

MONTEREY - CALIFORNIA

Our vineyards are situated along the coastal mountain ranges of Monterey, California. It is in this exceptional place that the cool maritime fog funnels into the valley each night. Then, the glorious light of California sunshine softens it away until the afternoon, when the winds sweep down from the northwest and the cycle begins anew. Upwelling drives the cycle of weather that shapes our unique terroir. The deep, frigid waters of the Pacific Ocean are pulled to the surface of the Monterey Bay which cools the marine air that hovers over the Monterey coast and sends the wind howling down the Salinas Valley.

WINEMAKING

Temperamental and delicate, our Pinot Noir grapes are harvested at optimum ripeness in early morning hours before the vineyard warms, to preserve the silky quality that is characteristic of these grapes. Upon arrival to the winery, the grapes are destemmed and fermented in open top containers which allow gentle “punch downs” of the firm cap of grape skins that forms. At dryness, the wine is pressed into stainless steel tanks for settling, then racked cleanly for oak aging.

TASTING NOTES

Our Fog & Light Pinot Noir is as tantalizing and enigmatic as its name. Aromas of black cherries, plums, and crushed violet on the nose are followed by subtle notes of vanilla and a touch of spice. Enticing and complex flavors of red raspberries, ripe blackberries, and a hint of cola dance across the palate. A soft mouthfeel is framed by beautifully integrated tannins, balanced acidity, and a lingering, velvety fruit finish.

APPELLATION *Monterey* | AGING *French oak for 12 months* | ALCOHOL *13.5%*

