

A
AUSTERITY



AUSTERITY PINOT NOIR

NOW SOURCED FROM MONTEREY COUNTY



SITUATED ALONG CALIFORNIA'S CENTRAL COAST, the Monterey AVA is home to a distinct growing region, thanks to the unique climatic influences afforded by one of world's deepest underwater marine caverns located beneath the Pacific Ocean's Monterey Bay. Known as the Blue Grand Canyon, this two-mile deep cavern gives rise to cold water up-wellings, chilling the water and, in-turn, the air, all year long. Daily winds and fog distribute this cold air to nearby Monterey vineyards creating conditions ideal for cool-weather varieties such as Pinot Noir.

As the only documented wine-growing region directly influenced by an underwater marine cavern of this nature, Monterey benefits with one of the longest growing seasons in California, allowing for longer hang time, full maturation and balanced wines with complexity, structure, bright acidity & depth of flavor.

APPELLATION:
Monterey County

AVA APPROVAL:
1984

PLANTED:
40,000 acres

CLIMATE:
Cool to hot,
based on location

DOMINANT SOILS:
Lockwood Shaly Loam,
Chualar Loam, Placentia
Sandy Loam, Rincon Clay
Loam, Garey Sandy Loam

MIN / MAX ELEV:
0 ft. / 2,320 ft.

A
AUSTERITY
WINES OF THE HIGHEST DISCIPLINE



PINOT NOIR
MONTEREY

WHY THE CHANGE...

As we continue our mission of crafting great wines from exceptional, but lesser known vineyards along California's Central Coast, we have decided to transition Austerity Pinot Noir to **MONTEREY** for our upcoming 2016 vintage. While we will continue to source from Santa Lucia Highlands, moving to Monterey offers our winemaking team greater flexibility in crafting a final blend that delivers the quality and consistency our consumers have come to expect.

TASTING NOTES

This elegant and opulent Pinot Noir features aromas of black cherry, violets, and leather. The palate reveals cherry, pomegranate, tea, white pepper, balanced with integrated oak character and a long finish.

WINE FACTS

VINTAGE:	2016
APPELLATION:	Monterey
ALCOHOL:	14.9%
TA:	0.60
pH:	3.67
RS:	0.29 g / 100 mL
CASES PRODUCED:	6,500

