

# BALLARD LANE



2017 CENTRAL COAST

*Pinot Noir*



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ALCOHOL		14.3%
CASES		1837 CASES
pH		3.53
TA		5.56 G/L
COOPERAGE		FRENCH OAK
WINEMAKER		RICHARD SHELTON

## WINEMAKING NOTES

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The 2017 Ballard Lane Central Coast Pinot Noir has a dark crimson color and opens with aromas of strawberries, clove and baking spices. The palate is fleshy with peppered strawberries, maraschino cherries and toasted oak. This wine has earthy tones and hints of vanilla. This Pinot Noir pairs well with carnitas tacos and homemade burgers.

## METHOD OF PRODUCTION

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The fruit was night harvested and crushed, 100% destemmed, within hours to maintain quality. The must was cold soaked for 72 hours to produce better color, aromatics, flavor and tannin extraction. Fermented within weeks with PDM and RC212 yeast. Aged on French Oak for 4 months.

Nutritional Info. available upon request