



# Ryder Estate Limited Production



## 2015 Pinot Noir

**VINEYARD** The grapes for our Pinot Noir were sourced from estate vineyards situated in the cool climate region of Monterey County, part of California's renowned Central Coast. The coastal, maritime-influenced conditions and cool temperatures of this area present ideal growing conditions for the temperamental Pinot Noir grape, resulting in wines of intense varietal character and balanced acidity.

**VINTAGE** The 2015 vintage was a year that presented uniquely challenging weather and small crops. Spring came early with bud break in mid-February, followed by mild weather. May turned unseasonably cool and overcast which significantly reduced the size of the berries. Although yields were down considerably, the resulting wine have intense, concentrated flavors and elegant tannins.

**WINEMAKING** At the winery, the fruit was carefully sorted then destemmed, crushed, and fermented warm in stainless steel fermenters. Gentle punch downs were performed several times a day. At dryness the must was pressed into stainless steel for settling, then racked clean for aging for 20 months on both new and neutral French oak.

**TASTING NOTES** Our 2015 Ryder Estate Pinot Noir entices with aromas of black cherry, pomegranate, plum and toasty vanilla. Lush and silky, it bursts with rip red raspberry, cherry and rhubarb fruit on the palate that leads into a supple, lithe finish.

**APPELLATION** Central Coast

**AGING** 25% new French oak for 10 months

**ALCOHOL** 13.5% | **PH** 3.68 | **TA** 5.5 g/L

**BOTTLING DATE** December 6, 2016

THE GRAPES FOR THIS WINE  
WERE SOURCED FROM OUR  
COOL CLIMATE ESTATE  
VINEYARDS ON CALIFORNIA'S  
CENTRAL COAST.