

brick & mortar

2017
pinot noir
manchester ridge vineyard
mendocino ridge



TECHNICAL NOTES:

*Vineyard Designate: Manchester Ridge Vineyard
AVA: Mendocino Ridge
Production: 180 cases
Alcohol: 12.5%
Release Date: October 1st, 2019*

VINEYARD

Manchester Ridge Vineyard sits at a 2,000 foot elevation due west of Anderson Valley and about four miles from the Pacific Ocean. On the ridge tops of the Pacific Coast mountain ranges, this vineyard resides above the fog throughout the year. The maritime influence coupled with the bright yet cool sun on the coast increases the hang time of our Pinot Noir and Chardonnay, further elevating the bright minerality imparted by the Goldridge soils. Unpredictably blustery, cold and ever-changing, the climate at Manchester Ridge Vineyard is by far the most challenging of all of our vineyards we work with but the rewards are amongst the greatest.

VINTAGE

The 2017 vintage will be remembered for the challenges and extremes that only Mother Nature can dish out. The year began with abundant rainfall, a welcome change following five years of dry conditions. Spring weather was mild, resulting in extended flowering in some areas with a little shatter. A warm and uneventful summer growing season was upended by an intense Labor Day heatwave that caused vines to shutdown for 10-14 days before regaining their strength. While devastating wildfires in the North Bay in October marred both the landscape and the overall sentiment of the region, the 2017 vintage was one of outstanding wine quality.

WINEMAKING

We strive to allow the site to shine in every wine we produce. All lots of Pinot Noir undergo an extended cold soak until native yeast begin a spontaneous fermentation in open-top fermenters, where the grapes are punched down by hand once to twice per day. Our small lot fermentations, without any whole cluster, take upwards of a month before a light pressing to barrel for their extended aging. Our Pinot Noir remains in 100% used French oak barrels for 12 months prior to bottling.

WINE

The 2017 Manchester Ridge Vineyard Pinot Noir is sourced from the highest vineyard that we work with at 2,000 feet, surrounded by majestic redwood trees. Our Manchester Ridge Pinot Noir has a high intensity of aroma. Flavors of lush blackberry and plum, cherry blossom and cedar, highlight juniper, bay laurel and woodsiness; unique markers for coastal Californian Pinot Noir. The wine is a beautiful rich ruby with purple core, silky palate and bright acidity. Showing beautifully upon release, we expect this Pinot Noir to continue to improve for 8-10+ years.

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