



**LES PINOTS
NOIR & GRIS 2015**

ESTATE VINEYARD

Seven acres of estate vines perch on the front of the 203-acre Lichen Estate in the Anderson Valley Appellation. Prepared in 2007 and planted in 2008 on meter-by-meter spacing, the vineyard comprises 75% Pinot Noir and 25% Pinot Gris vines on 15% to 35% southeast-facing slopes. Farmed 100% organically. Six blocks and four clones of Pinot Noir (Martini, Wadenswil, Pommard, & 667) on three rootstocks (101-14, 420A, and 161-49). Two blocks of Pinot Gris on two rootstocks.

HARVEST DATES

August 14-20th, 2015

CHEMISTRY

Brix at Harvest: 18.2° to 21.5°
Alcohol: 12.2%
pH: 3.26
Total Acidity: 7.1 g/L
Residual Sugar: 7.0 g/L

CELLAR

Fermented and aged: 100% in stainless steel. Did not pass through malolactic fermentation.

TASTING NOTES

Lichen Estate's innovative Les Pinots Noir & Gris 2015 offers an unorthodox blend of red and white grapes (60% Pinot Noir, 40% Pinot Gris), with the majority picked at sparkling wine ripeness. Intense and concentrated, with a fullness of mouthfeel, and delicious citrus flavors. The 2015 is richer than previous versions, with a higher percentage of riper Pinot Noir in the blend. We recommend drinking this wine in its youth, at the peak of freshness.

BOTTLES CRAFTED

5,556 x 750 ml bottles (463 cases)

PRICE

\$32 per 750 ml bottle

RELEASE

September 2016

DISTRIBUTION

California: Springboard Wine Company (800) 542-0736