



LICHEN ESTATE MOONGLOW PINOT NOIR 2015

VINEYARD

Lichen Estate: Seven acres of estate vines overlook Highway 128 from the 203-acre Lichen Estate in Anderson Valley. 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. Approximately 30,000 vines comprised of four clones of Pinot Noir (Martini, Wadenswil, Pommard, & 667) on two rootstocks (420A, and 161-49) went into the Moonglow blend. Lichen Estate fruit is 100% of the total blend in 2015.

HARVEST DATES

August 26th to September 5th, 2015

CHEMISTRY

Brix at Harvest: 22.0° to 24.0°

Alcohol: 13.1%

pH: 3.51

Total Acidity: 5.6 g/L

CELLAR

Fermentation: 14-17 days in 1.25 to 3 ton stainless closed-top fermenters; 3-4 day cold soaks; gentle pump-overs followed by hand punch-downs; and 2 to 3 day extended maceration. Cooperage: Half Françoise Frere fire bent, 3-year dried, extra tight grain wood, medium plus toast; half Atelier Centre France water bent, 3-year dried, extra tight grain wood, medium plus toast; roughly 20% new wood. Eleven months in barrel.

TASTING NOTES

The 2015 Moonglow opens with a light cherry flush, lingers on the mid-palate, delicate and poised, finishing with anise and spice, and everything nice. The texture is sleek and refined, with caramel and vanilla bean accents and a core of ripe tart cherry and plum flavors. Velvety tannins provide framework and structure, and dark chocolate notes add complexity to the finish.

BOTTLED

August 4th, 2016

RELEASE

October 2016

BOTTLES CRAFTED

3,888 x 750 ml bottles (324 cases)

PRICE

\$35 per 750 ml bottle