

Belle Glos

2015 CLARK & TELEPHONE PINOT NOIR SANTA MARIA VALLEY • SANTA BARBARA COUNTY

MY GOAL WITH EACH OF THE BELLE GLOS, SINGLE-VINEYARD PINOT NOIRS IS TO EXPRESS THE UNIQUENESS OF EACH VINEYARD AND CRAFT A GENUINE STYLE OF CALIFORNIA PINOT NOIR THAT IS LAYERED, COMPLEX, FRUIT-FORWARD AND RICH. CLARK & TELEPHONE WAS THE FIRST VINEYARD RELEASE UNDER THE BELLE GLOS LABEL, AND IT CONTINUES TO ENCHANT US WITH THE DELICIOUS, SUPPLE AND RIPE-FRUIT CHARACTER THAT WE SEE FROM THIS SITE YEAR AFTER YEAR.



JOSEPH WAGNER, OWNER & WINEMAKER

THE VINEYARD

The Clark & Telephone Vineyard was established in 1972 and planted with 'own root' Martini clone vines. Located, just 13 miles from the ocean and situated on a west-facing slope, this vineyard experiences weather patterns that pull from west to east to bring cool fog and coastal breezes inland. This climate makes for later-ripening and longer-hanging grapes with a delightful fruitiness, great acidity and underlying flavor nuances that contribute additional complexity. Due to intensive pruning and crop-thinning, the vines produce loose clusters with small, intensely flavored berries. The result is dense, dark-berry fruit and abundant, sweet, baking-spice characteristics that are synonymous with the Martini clone.

THE 2015 GROWING SEASON

The winter period prior to the 2015 growing season had below average rainfall. The warm weather in January and February quickly brought soil temperatures up and led to early bud break and solid vine growth. The spring weather was warmer than normal and consistent until May when temperatures dropped and the marine layer was persistent into early June. During this cooling period, the vines set a very small crop which then ripened evenly through August. A mild summer transitioned to a very warm fall and the crop matured about four weeks earlier than normal.

WINEMAKING

We harvested early in the morning so the fruit would arrive at the winery while the grapes were still cool to preserve the vineyard-fresh flavors. After de-stemming but not crushing the berries, we cold-soaked the fruit for up to two weeks to soften the skins and allow for ideal extraction. During fermentation in a combination of closed and open-top stainless steel fermenters, we used both punch-downs and pump-overs to extract color and tannins, and also to control temperatures and maximize flavors. We barreled only the free-run, discarding the press, then aged the wine in 100% French oak (60% new, 40% seasoned) for up to nine months. After racking the wine once malolactic fermentation was complete, we racked it a second time before making the final blend.

TASTING NOTES

Deep scarlet-red with lush aromas of blackberry bramble, nutmeg and a hint of caramel. The wine is fresh and exuberant in the mouth with sumptuous strawberry jam, ripe black cherry, cranberry and warm gingerbread. Perfectly balanced with refreshing acidity, this wine delivers velvety tannins and a hint of toffee that carries through its long finish.



I named this wine in honor of my grandmother, Lorna Belle Glos Wagner, who inspired and guided me.

SOIL:

Pleasanton sandy loam

CLIMATE:

Cool fog, sunny

GROWING SEASON:

*(bloom to harvest)
April 9 – Sept. 15, 2015*

AVERAGE HIGH TEMP:

73.9°F

ELEVATION:

580-700 ft.

RELEASE DATE:

September 2016